

« *Au Moulin de La Gorce* »

INTUITION MENU

Starter / Main Course / Dessert : 89 euros

Starter / Main Course : 73 euros

Main Course / Dessert : 60 euros

Half-portion Intuition MENU : 49 euros

**Child's portion Intuition Menu: 29 euros
(up to 10 years old)**

STARTERS

Pig's Trotter

Boned, delicate poultry stuffing, rolled with foie gras, artichoke, celery, lamb's lettuce, vinaigrette made with truffle oil

Brittany Lobsters

Served carpaccio and crusty with fresh herbs, green asparagus fondant sauce, leeks and green apples, light cream, tartare-fashion

Crab

Hand-dressed, diced fine French beans, Pompadour potatoes, mango and cucumber, leeks cooked with bacon, almond oil, lime, whipped cream, salt, pepper, preserved cherry tomatoes with thyme

MAIN COURSES

Turbot fish

Prepared simply "à la meunière" and served with broad beans, peas, Ile de Ré potatoes, cockle juice with chia seed oil and rocket.

Veal "heart"sweetbreads

Poached and pan-fried, coated Bintje potatoes, preserved shallots, young spinach leaves and porcini mushrooms. Creamy sauce made with "vin jaune", a special type of white wine from the Jura district

Tenderloin of Limousin Beef

Pan-fried with shallots and flat-leaved parsley, creamy potato whip made with Ratte potatoes, bordelaise sauce

CHEESE TROLLEY, WITH FRESH AND RIPENED CHEESES: 15 euros

From the cheese specialists Mons in the covered market in Lyon,

DESSERTS

Crêpes

Rolled, stuffed with a light cream flavoured with Grand-Marnier, spiced vanilla butter with lemon rind, Sorbet, fresh and preserved fruits, grenadine

Pear, Chestnut and Chocolate

Streusel with meringue topping, chestnut chocolate cream made from "Lactée Jivara" chocolate, diced poached pears, apple and chestnut sorbet

Rhubarb and Almond

Fine shortcrust- pastry tart, almond cream and lightly-poached rhubarb, white chocolate and mascarpone sorbet

Raspberry of Juillac of Mr Boissières

"Puit d'Amour", cream puff and Strawberry sauce