

# « *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**

### **Scallops**

Cooked in their shells with tomato, basil, artichoke and flat-leaf parsley, young leeks flavoured with truffles and parmesan

### **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, chosen by Etienne BOISSY, who has been awarded the title "Best Worker in France"

## **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