

# « *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 Mrs Couffy foie gras Laugeraud farm la Roche l'Abeille, artichoke, celery, lamb's lettuce, vinaigrette made with truffle oil

### **Brittany Lobsters**

Served carpaccio and crusty with fresh herbs, cauliflower fondant sauce truffled, leeks and green apples, Caviar lemon, light cream, tartare-fashion

### **Crab**

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

## MAIN COURSES

### **John Dory**

"Aiguillettes" Snacked, greeks mushroom, broad beans, peas, truffles celery cream and rutabaga

### **Veal "heart" sweetbreads**

Poached and pan-fried, fresh mushrooms Girolles coated Bintje potatoes, , young spinach leaves and. 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, grapefruit with mint milk Sorbet

### **Mango**

Mango "Tatin" pie truffles toffee, ice cream and salt

### **Exotic "Millefeuille"**

Exotic layering, walnuts from Périgord and pralins, exotic fragrance, red pitaya, ramboutan, combavas, "Jivara lactée" chocolate and coconut milk and exotic sorbet

### **Raspberry of Juillac of Mr Boissières**

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