

« *Au Moulin de La Gorce* »

INTUITION MENU

Starter / Main Course / Dessert : 95 euros

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**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

Duck Foie gras

Cooked at the Moulin, Five peppercorns and prunes, figs and grapes, red onions compote
And small warm brioche

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, potatoes, mango and cucumber, leeks cooked with bacon, almond oil, lime, whipped cream, salt, pepper, preserved cherry tomatoes with thyme

MAIN COURSES

John Dory fish

Snacked aiguillettes, Mushrooms sauce and Chanterelles, with cockles Gray clams, razor clams, tub of leeks with fresh turmeric, truffled celery cream and rutabaga

Limousin farm calf "Raised under the mother"

Simply pan-fried medaillon, truffled Ratte potato mousseline, spinach leaves, truffles and sauce

Veal "heart" sweetbreads

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

CHEESE TROLLEY, WITH FRESH AND RIPENED CHEESES: 16 euros

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

DESSERTS

"Guanaja" chocolate

Warm chocolate pie guanaja chocolate, Rhubarb sorbet confit with fresh ginger

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