

« *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, green asparagus and cauliflower fondant sauce, 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 Morilles 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