

« *Au Moulin de La Gorce* »

INTUITION MENU

Starter / Main Course / Dessert : 99 euros

Starter / Main Course : 79 euros

Main Course / Dessert : 69 euros

**Child's portion Intuition Menu: 39 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

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

Scallop shells

Warm galette, with fresh mushrooms cèpes, spring onions, acidulous tomato and morel vinaigrette, aragula emulsion

Turbot

Just panfried, Burgunfy snail ravioli, clam marinière and fresh Mushrooms "Girolles"

Hare « Royale »

With mushrooms "cèpes", and creamy potato whip made with "Ratte" potatoes truffled

Tenderloin of Limousin Beef

Pan-fried with shallots and flat-leaved parsley, creamy potato whip made with ratte potatoes truffled
Bordelaise sauce

Veal "heart"sweetbreads

Poached and pan-fried, fresh mushrooms Cèpes coated Bintje potatoes, , young lettuce 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: 19 euros

DESSERTS

chocolat switness "Jivara"

Candied fennel with citrus, spicy red wine sorbet

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

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

Roasted fresh fig soup with blackcurrant cream

Mandarin sorbet with ivory chocolate