

Le Menu Dégustation

Les amuses-bouches

Goat cheese boursin, pork rillettes, duck liver parfait

Kir Royal: Red Currant boutique liqueur with sparkling wine

La soupe de potiron

Pumpkin soup, pickled onion and mushroom,
sage beurre noisette

*2020 Domaine des Aubuisières "Cuvée de Silex" Vouvray Loire Fr,
Chenin Blanc*

La truite fumée

House smoked rainbow trout,
horseradish cream, potato crumb

*2020 Domaine Sainte Marie "Les Roche Blanches" Rosé Provence Fr
Syrah, Grenache, Cinsault*

Le boeuf bourguignon

Braised beef cheeks in Burgundy wine,
Paris mash, sauteed mushroom

*2017 Barton & Guestier "Les Galets" Côtes du Rhône Fr
Syrah, Grenache, Carignan*

Le trou normand

Palate cleanser of the day

La châtaigne

Chestnut mousse, red wine poached pear, chestnut glaze and
crisp, chocolate nest

*2018 Domaine de l'Arjolle Late Harves Languedoc, Fr
Muscat à Petit Grains*

\$110pp & \$60 matching wines pp

MENU IS SUBJECT TO CHANGE