

Menu

When passion meets seasonal

Nibbles? - Dry sausage with porcini mushrooms... 9.50€

The farmhouse – black pudding on bread (200g) – 13.50€

Aquaverdier (aquaponic farm) – Rilette de Sandre (pikeperch) with herbs (160g) – 11.50€

Jade's snails – snails tapas with basilic (100g) – 14.50€

Please notify your waiter of any allergies or specific dietary requirements.

Set Menu – 37€ (supplement may apply – exclude the café and champagne gourmand)

Starters – 10.50€

Foie Gras semi-cooked, toasted brioche and raspberry mashed with balsamic vinegar (+5.00 €)

Steak tartare (raw) prepared with spring vegetables and a candied egg (can be requested as a main)

Pikeperch ceviche, green peas, raspberries and mint

Artichoke with shitake and foie gras stuffing, roquette (vegetarian option available)

Summer vegetablesgaspachio with a cabecou (goat cheese) ice cream(vegetarian option available)

Meurette eggs (poached eggs in a red wine sauce, bacon bits... or vegetarian option available)

Mains – 21.50€

Farm's Pigs loin colombo with wild rice

Famous sweetbreads “from Charles” with a morels sauce and fresh tagliatelle (+ 7.00€)

Local Limousin beef tataki – thai inspired flavours

Bruschetta with homemade eggplant caviar, cured ham, shitake, stracciatella (creamy cheese), mesclun (assorted small young salad greens)

Cabbage with honey glazed roasted vegetables stuffing and wild rice (vegetarian)

Gourmet salad of the day (vegetarian, fish, or meat)

Fish of the day, creamy polenta, candied tomatoes and local chorizo

Cheese – 9.00€

3 cheeses platter, butter and salad

Filo pastry parcels of Sheep's cheese and almonds from Correze, mesclun (assorted small young salad greens)

Desserts – 9.00€ *

Heritage tomatoes and cherries tart Tatin, yoghurt ice cream

Brittany shortbread, raspberry liqueur & Balsamic, with fresh raspberries

Nage of fresh peaches (peaches in rich fresh sirup) and verbena sorbet (vegetarian)

Chocolate and caramel cake with buckwheat ice cream

Cedric's famous lemon meringue pie

Café gourmand (coffee and sweet treats) – 14.00€

Champagne gourmand (champagne and sweet treats) – 20.00€

** Chose your desert when ordering, thanks for your understanding*