

MENUS

MENU DU CLOÎTRE

2 COURSE MENU : 29 € - 3 COURSE MENU : 38 €

DUCK SASHIMI/ MUSHROOMS & OLIVE OIL SAUCE/ JERUSALEM ARTICHOKE & VANILLA CREAM



CONFITED TROUT/ NASHI WITH CHESTNUT LIQUOR/ CABBAGE VARIATION

OR

RESTYLED "POULE AU POT"/ GRILLED PAK CHOI/ SAUCE "POULETTE"



MONT BLANC OF LES SEPT FONTAINES



KIDS

12 €

CHEESEBURGER

OU

NUGGETS / FRENCH FRITES

CHOCOLATE MOUSSE

VEGETARIAN

3 COURSES MENU 39€

STARTER 15€ - MAIN COURSE 19€ - SMOOTHIE 5€

SCRAMBLED EGGS WITH SEASONAL
MUSHROOMS & SEAWEED

CEP & WALNUT TATIN/ MUSHROOMS SAUCE

SMOOTHIE WITH SEASONAL FRUITS



BOURGOGNE REVISITÉE MENU

48€

SCRAMBLED EGGS WITH SEASONAL MUSHROOMS & SEAWEED

OR

PRESSED POULTRY FROM BURGUNDY WITH CRAYFISH/ SHISO MUSTARD



ROASTED ZANDER/ SHELLFISH"EN ÉCLADE"/ CELTUCE

OR

BEEF Tournedos/ FROG RAVIOLE/ BLACKCURRANT/ CELERY



BLACKCURRANT TARTLET/ PISTACHIO & POACHED PEAR

RESTAURANT LE CLOÎTRE

*All our dishes are entirely homemade with fresh and local products
Origin of the meat : France.*



STARTERS

PANACOTTA WITH SAFRON "FAÇON ROUILLE"/ WHITE TUNA CEVICHE & COCONUT 19€

SCRAMBLED EGGS WITH SEASONAL MUSHROOMS & SEAWEED 22€

PRESSED POULTRY FROM BURGUNDY WITH CRAYFISH/ SHISO MUSTARD 24€

PANNED FOIE GRAS/ CORN VELOUTÉ/ PEANUT CRUMBLE 28€



MEATS

ROASTED DUCKLING FILET/ CRISPY POTATOES/
IODIC ETREZ CREAM 28€

COMFIT VEAL SOURIVEAUX/ CEP & WALNUT
TATIN/ MUSHROOMS SAUCE 32€

BEEF Tournedos/ FROG RAVIOLE/
BLACKCURRANT/ CELERY 38€

FISHES

RISOTTO VERDE & ROASTED KING PRAWNS/
MORVAN CURED HAM AND ITS EMULSION 26€

ROASTED ZANDER/
SHELLFISH "EN ÉCLADE"/ CELTUCE 28€

PANNED SCALLOPS/ BUTTERNUT & ENDIVE WITH
CITRUS AND JUICE 32€



CHEF'S SIGNATURE DISH

SEA BASS IN PUFF PASTRY CRUST/
CHICKPEA VARIATIONS/ BEURRE BLANC
FOR 2 PEOPLE 75€ - 30 MINS PREPARATION



CHEESES

CERVELLE DE CANUTS (FRESH CHEESE WITH
CREAM, HERBS & SHALLOTS) 7€

BRILLÂT SAVARIN WITH TRUFFLE / BAO WITH
BLACK SESAME SEEDS 10€

DESSERTS 12€

BUCKWHEAT & BANANA FINGER/
JIVARA CHOCOLATE AND COFFEE GANACHE

CARROT CAKE/ LEMON CURD &
GRAPEFRUIT SORBET

BLACKCURRANT TARTLET/ PISTACHIO & POACHED
PEAR

DULCEY CHOCOLATE VARIATIONS/ PECAN NUT