

# today's menu

by our chef Reynald Petit-Simon

**adulte menu 39 € children's menu\* 20 €**

\*up to 12 years old, same menu but adapted portions

## menu

beetroot dish **v**

beetroot, goat's cheese, za'atar, garlic, hazelnut

cucumber and fennel salad **v**

brousse terrine **v**

goat's cheese, aubergine, courgettes, hazelnut oil, trapper's spices

## to complete

lamb shoulder confit with almonds and apricots

served in its own juice, accompanied by seasonal vegetables

**or** pike fillet with langoustine sauce

accompanied by seasonal vegetables

**or** seasonal vegetables **v**

## dessert

strawberry soup with soho, lemon and mint sorbet

**or** carmadome cream and orange cake

Oops! Some ingredients didn't exist in our region in the Middle Ages, but our chef has added them to enhance your experience.

**v** vegetarian dish

# beverages

	glass 12,5 cl	bottle 75 cl
<b>Crémant de Bourgogne</b>		
Terres de Mahaut, Caves de Bailly Lapierre	6 €	29 €
Vive-la-Joie, brut 2019, Caves de Bailly Lapierre	7 €	35 €
<b>aperitifs</b>		
kir cassis,	5 €	
red hippocras	5 € <sub>8 cl</sub>	
ratafia à la pomme, Domaine Ducardonnet	5 € <sub>8 cl</sub>	
<b>red wines</b>		
Sancerre, Domaine de Rome	5,50 €	28 €
Pas comme les Autres, Pinot noir 2024, Domaine de Bel Air Tannay	6 €	30 €
Irancy, Bienvenu	7 €	36 €
<b>white wines</b>		
Fruité Chardonnay 2022, Domaine de Bel Air Tannay	5 €	25 €
Melon 2022, Domaine de Bel Air Tannay	5,50 €	29 €
Chablis, Bienvenu	7 €	36 €
<b>beers</b>		
blond, white or amber bottled, Maddam	7,50 € <sub>33 cl</sub>	
<b>cider</b>		
draft cider, Cidrerie des petites vallées	7 € <sub>50 cl</sub>	14 € <sub>1 L</sub>
frênette, ash leaf infusion	5,50 € <sub>33 cl</sub>	
<b>non-alcoholic drinks</b>		
organic apple juice	6 € <sub>50 cl</sub>	12 € <sub>1 L</sub>
organic apple blackcurrant	10 € <sub>50 cl</sub>	20 € <sub>1 L</sub>
Velleminfroy water	3,90 € <sub>50 cl</sub>	7 € <sub>1 L</sub>
Guédelon microfiltered sparkling water	3 € <sub>50 cl</sub>	6 € <sub>1 L</sub>
coffee	2,50 €	
double coffee	5 €	
tea / infusions	3 €	