

# AU FIL DU ZINC

CHABLIS

## TASTING MENU

A six-course journey inspired by the Chef's creativity. €120

With wine pairing. €180

*Menu served for the entire table.*

## À LA CARTE

### APÉRITIF

Rabuat's farm duck and foie gras Pâté en croute, seasoned with passion berries. Clementine and sea buckthorn chutney. €23

Snails fritters from Helix farm with wild garlic butter and lemon from Nice. 4 pieces €12

### STARTERS

White asparagus from Landes, marinated Crisenon trout, Corsican pomelo and basil. €26

Artichoke cooked with vadouvan spices. Shellfish, seaweeds and buckwheat. €32

Grilled Brittany rock octopus with Chipotle and wild garlic.

Carrot, mango and passion fruit. €28

### MAIN COURSES

Ikejime Pollock from the Brittany coast, broccoletti, blood orange, sorrel and black sesame. €38

Four weeks dry aged Clavisy's farm beef grilled with kampot pepper, fava beans, cherries and lemon verbena. Pastrami sandwich. €42

Lightly smoked Chicken from Chocats farm, morels, wild asparagus, comté and watercress. €46

Bowl of morel mushrooms with wild garlic and Vin Jaune. (approx. 100g) €24

### CHEESE & DESSERTS

Farmhouse Soumaintrain cheese from Madame Lecrere, Marie's garden fresh herbs and Nice lemon. €15

Carpentras strawberries with elderflower, peas and almonds. €20

Local rhubarb, Sichuan red pepper, Madagascar vanilla and hibiscus. €16

*The bread that we are serving you is made in-house based on a spelt starter from "Bois Choppard" farm and "Moulin de Ravières" Heirloom wheat flour.*

Fontaines des veuves Salted raw milk Butter. €3

*\*Tasting menu : last order at 1.00pm for lunch and 9.00pm for diner.*

*The menu evolves with the seasons and celebrates the very best products from our region, sourced from a selection of partner producers. The full list of our producers can be found on our website.*

Taxes and service are included. Meat provenance from France and the EU. Payment by cash and credit/debit card.