

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 timur 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

"Bois de la dame" farm perfect egg, carbonara style with spring vegetables. Green asparagus, peas and guanciale. €22

Brest bay Scallops served raw, blood orange, butternut and pistachio. €25

MAIN COURSES

Roasted monkfish from Quiberon bay with vadouvan spice, Pointoise cabbage, mangalica ham and wild garlic. €37

Clavisy's Farm lamb cooked with tandoori spices, chickpeas, Medjool dates and lime. €40

Clavisy's Farm veal in the rack gratinated with comté, green asparagus, morels and baby potatoes. Vin Jaune juice. €75

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

CHEESE & DESSERTS

Goat cheese from Montants farm, flavoured with hay and honey from Avalon. €14

Lemon from Nice, lemon balm and marzipan. €18

First rhubarb of the region, 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.