

RESTAURANT LE CLOSPRIEUR

STARTERS

"OEUFS MEURETTE": POACHED EGGS FROM DU PONTOT'S FARM
SERVED WITH RED WINE SAUCE 16€

FOIE GRAS OPERA, BLACKCURRANT JELLY,
CHOCOLATE CRUMBLE 25€

MENELOT BURGUNDY SNAIL CROMESQUIS, CHANTERELLES,
SWEET GARLIC CREAM 22€

MAIN COURSES

SNACKED SCALLOPS, CANDIED LEEK,
WHITE BUTTER EMULSION WITH COMBAVA 37€

ROASTED ZANDER, VEGETABLES
ASIAN FLAVORED VEGETAL BROTH 33€

POULTRY SUPREME, FONDANT POTATOES,
TRUMPET OF DEATH MUSHROOM, TRUFFLE MEAT JUICE 34€

LAMB IN CRUST, ROASTED SQUASH, CHESTNUT,
PARSNIP, NUTMEG JUICE 38€

CHEESES 14€

FROMAGES FRAIS ET AFFINÉS DE NOTRE RÉGION

DESSERTS 16€

“BRIOCHE PERDUE”, CANDIED APPLE, CINNAMON SAUCE
CAMELIZED APPLE SORBET

PASTRY CHOUX, PEANUT MOUSSE, CHOCOLATE CREAM

PEAR AND QUINCE TATIN, SWEET VANILLA ICE CREAM

MENU CLOS PRIEUR : 65 €

CEUFS MEURETTE DE LA FERME DU PONTOT,
SAUCE PINOT NOIR

"OEUFS MEURETTE": POACHED EGGS FROM DU PONTOT'S FARM
SERVED WITH RED WINE SAUCE

OU / OR

CROMESQUIS D'ESCARGOT MENELOT, GIROLLES, LAIT D'AIL DOUX
SNAIL CROMESQUIS, CHANTERELLES, SWEET GARLIC CREAM

PAVÉ DE SANDRE RÔTI, LÉGUMES ANCIENS,
BOUILLON DE LÉGUMES AU SAVEUR D'ASIE
ROASTED ZANDER, VEGETABLES
ASIAN FLAVORED VEGETAL BROTH

OU / OR

BALLOTINE DE VOLAILLE, POMME FONDANTE,
TROMPETTE DE LA MORT, JUS DE VIANDE A LA TRUFFE
POULTRY SUPREME, FONDANT POTATOES,
TRUMPET OF DEATH MUSHROOM, TRUFFLE MEAT JUICE

FROMAGES FRAIS ET AFFINÉS DE NOTRE RÉGION
SELECTION OF FRESH AND MATURED CHEESES
(supplément de 14€)

VERGER D'AUTOMNE POIRE ET COING,
DOUCEUR GLACÉE VANILLE
PEAR AND QUINCE TATIN, SWEET VANILLA ICE CREAM

OU / OR

BRIOCHE PERDUE, POMME CONFITE, SAUCE CANNELLE,
SORBET POMME CARAMÉLISÉE
"BRIOCHE PERDUE", CANDIED APPLE, CINNAMON SAUCE
CAMELIZED APPLE SORBET

MENU GRAND CRU : 95 €

OPERA DE FOIE GRAS, GELÉE DE CASSIS,
CRUMBLE DE CHOCOLAT
FOIE GRAS OPERA, BLACKCURRANT JELLY,
CHOCOLATE CRUMBLE

SAINT JACQUES SNACKÉES, POIREAU CONFIT,
ÉMULSION BEURRE BLANC AU COMBAVA
SNACKED SCALLOPS, CANDIED LEEK,
WHITE BUTTER EMULSION WITH COMBAVA

SELLE D'AGNEAU EN CROUTE, COURGE RÔTIE,
PANAI, JUS A LA NOIX DE MUSCADE
LAMB IN CRUST, ROASTED SQUASH, CHESTNUT
PARSNIP, NUTMEG JUICE

FROMAGES FRAIS ET AFFINÉS DE NOTRE RÉGION
SELECTION OF FRESH AND MATURED CHEESES

LE CHOCOLAT - CACAHUÈTE
CHOU MOUSSE CACAHUÈTE, GANACHE CHOCOLAT
PASTRY CHOUX, PEANUT MOUSSE, CHOCOLATE CREAM