



LUNCH AND DINNER MENU

LES ENTRÉES

Caviar de Neuvic – Baeri Signature	
30 grammes	100
50 grammes	190
Tartare de betteraves rouges et algues, crème balsamique, sorbet betterave	26
Asperges vertes, jaune d'œuf confit, roquette	29
Carpaccio de sériole, bouillon miso, feuille de shiso en tempura	32

LES POISSONS

Omble chevalier, petits pois cresson, cardamome	35
Sandre, artichaut, cazette du Morvan	38

LES VIANDES

Filet de bœuf, morilles au vin jaune, pommes de terre Agria	48
Selle d'agneau, carottes, ail des ours	53
Pigeon et foie gras en croûte de céréales, asperges blanches	58

LES FROMAGES

Chariot de fromages frais et affinés de nos régions	18
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LES DESSERTS

La sélection de glaces et sorbets de COMO Le Montrachet	16
Pomme confite sauce Granny Smith et yuzu de Kochi	18
Chocolat pur Grenade et whisky tourbé	20
Riz au lait intensément vanillé	20
Meringue vaporeuse au poivre de Timut et agrumes	20



NET PRICES IN EUROS, EXCLUDING DRINKS, SERVICE INCLUDED

According to the provisions governed by decree n°2002-1467 dated 17/12/2002,
Le Montrachet, as well as its suppliers, undertake and guarantee the French origin of all their meats

Information concerning allergens is available at reception

APPETISERS

Caviar de Neuvic – Baeri Signature	
30 grams	100
50 grams	190
Red beetroot and seaweed tartare, balsamic cream, beetroot sorbet	26
Green asparagus, confit egg yolk, rocket	29
Amberjack carpaccio, miso soup, tempura shiso leaf	32

FISH

Arctic char, peas, cress, cardamom	35
Pike perch, artichokes, Morvan hazelnuts	38

MEAT









Beef fillet, morels in vin jaune sauce, Agria potatoes	48
Saddle of lamb, carrots, wild garlic	53
Pigeon and foie gras in a cereal crust, white asparagus	58

CHEESE

Cheese cart with fresh and aged cheese from our regions	18
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DESSERTS

A selection of ice cream and sorbets handcrafted at COMO Le Montrachet	16
Candied apple with Granny Smith sauce, yuzu from Kochi	18
Pure Grenadian chocolate and peated whisky	20
Intensely vanilla rice pudding	20
Steamy meringue with Timut pepper and citrus fruit	20

 Vegan or vegetarian  Gluten-free  Lactose-free  Contains nuts  Contains pork
 COMO Shambhala kitchen  Sustainably-sourced  Locally-sourced

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