





# LES ENTRÉES

Caviar de Neuvic – Baeri Signature 30 grammes 50 grammes Tartare de betteraves rouges et algues, crème Asperges vertes, jaune d'œuf confit, roquette Carpaccio de sériole, bouillon miso, feuille de s

#### LES POISSONS

Omble chevalier, petits pois cresson, cardamor

Sandre, artichaut, cazette du Morvan

#### LES VIANDES

Filet de bœuf, morilles au vin jaune, pommes d Selle d'agneau, carottes, ail des ours

Pigeon et foie gras en croûte de céréales, aspe

#### LES FROMAGES

Chariot de fromages frais et affinés de nos régi

## LES DESSERTS

La sélection de glaces et sorbets de COMO Le Rhubarbe, cheesecake fève de Tonka Chocolat herbacé Riz au lait intensément vanillé Fraise, sarrasin et citron noir

🆓 Vegan or vegetarian 🛛 🛞 Gluten-free COMO Shambhala kitchen

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

	100
	190
e balsamique, sorbet betterave	26
	29
shiso en tempura	32
ome	35
	38
de terre Agria	48
	53
erges blanches	58
gions	18
e Montrachet	16
	20
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	20

Lactose-free 🗘 Contains nuts 😵 Contains pork Sustainably-sourced & Locally-sourced

NET PRICES IN EUROS, EXCLUDING DRINKS, SERVICE INCLUDED

#### APPETISERS

Caviar de Neuvic – Baeri Signature 30 grams 50 grams

Red beetroot and seaweed tartare, balsamic cr Green asparagus, confit egg yolk, rocket Amberjack carpaccio, miso soup, tempura shis

FISH

Arctic char, peas, cress, cardamom

Pike perch, artichokes, Morvan hazelnuts

## MEAT

Beef fillet, morels in vin jaune sauce, Agria pota Saddle of lamb, carrots, wild garlic

Pigeon and foie gras in a cereal crust, white as

# CHEESE

Cheese cart with fresh and aged cheese from a

# DESSERTS

A selection of ice cream and sorbets handcraft Rhubarb, Tonka bean cheesecake Herbaceous chocolate Intensely vanilla rice pudding Strawberry, buckwheat and black lemon

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	100 190
cream, beetroot sorbet	26
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tatoes	48
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sparagus	58
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fted at COMO Le Montrachet	16
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