

OUR MENUS

Rouage 4°5

5 courses*

Lunch only

Wednesday to Friday

Excluding public holidays

€ 95

Rouage 4°7

7 courses*

€ 190

Rouage 4°9

9 courses

€ 240



CURRENTLY

Discovery - Under 35 years old

6 courses* – drinks included (aperitif, two glasses of wine, mineral water, coffee)

Wednesday and Thursday evenings**

By reservation only: +33 3 85 48 12 98

€ 130

*Enjoy a selection of cheeses for an additional €20.

** Proof of age may be requested.

→ All guests at the table must choose the same menu.

CEDRIC BURTIN

Here are a few examples of dishes you may enjoy from our current menu...
Selections evolve with the seasons and remain subject to product availability.

A selection of dishes...



Signature Foie Gras

Pan-seared and served warm
Balsamic vinegar emulsion
Pickled onions with raspberry vinegar
Salt-cured foie gras and brioche

Beetroot

Slow-cooked and pickled
Smoked cream, eel, onion and Port compote
Smoked beef jus
Beetroot vinaigrette

Belles Robes Farm-Raised Beef

Confit ribeye with eggplant and beef fat
Pepper emulsion, beef cecina
Vegetable tian, vinaigrette

Honey from Our Hives

In emulsion and ice cream
Apple chutney with mustard seeds

The Grape

Fresh grapes, marjoram
Almond crumble, crisp gavotte
Ice cream
Verjuice jus
Warm soufflé with Fine de Bourgogne



A meal is a moment to be shared. We wish you a delightful dining experience.



Carabinero Prawn



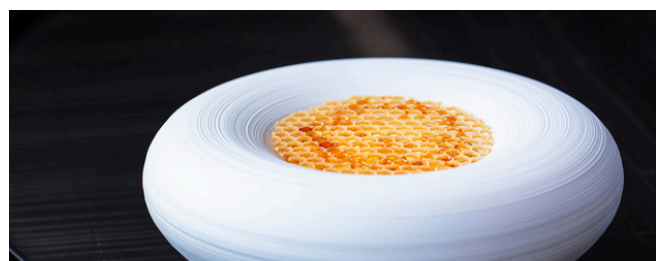
Artichoke



The Grape



Green beans from the garden



Honey from Our Hives