



Le Terroir du Sauternais
(Vegetarian Menu)

Butternut & Citruses in Interpretation of the Vintage 2010

Range of Betroots
« *Insolite with Hibiscus* »

Mushrooms in Chestnut Crust
Cumin Hollandaise

Cévennes Onions in salted Crust
Elderflower & Blackcurrant flavors

Ciron's Cloud & Lemon Pearls

95 € TTC : 3 Courses including dessert
(except Friday evening & Saturday evening)

Ou

115 € : 4 Courses including dessert

Ou

135 € TTC : Full Menu



Le Grain Noble

Butternut & Razor Shells in Interpretation of Vintage 2010

Scallops & Jerusalem Artchokes, Fish Matelote sauce
« *Insolite with Jerusalem Artchokes* »

Mushrooms in Chestnut Crust
Cumin Hollandaise

Hunted Mallard Duck, Kolhbari and Red Cabbage
Salmi Gravy

Ciron's Cloud & Lemon Caviar

95 € TTC : 3 Courses including dessert
(*except Friday evening & Saturday evening*)

Ou

130 € : 4 Courses including dessert

Ou

165 € TTC : Full Menu