

LE COROT

You are about to embark on a life-size walk of taste.

You are surrounded by reproductions of artwork by Jean-Baptiste Camille Corot, intertwined with stag heads exhibited like trophies in a hunter's lodge. Just as nature was the muse of the painter, so nature also inspires our Chef, Rémi. A wild nature where flora and fauna come together in front of your eyes and on your plates.

In the warmth and comfort of our artist's workshop, let your senses guide you as you fully enjoy the bucolic charm of our house.

From the wood to the vegetable garden

To go with your gastronomic escape,
The glass of wine

Macon Villages blanc, Domaine Chaland, <i>Les Tilles</i>	2017	12€
Pessac Léognan blanc, Les Hauts de Smith	2016	13€
Côtes du Rhône rouge, Domaine Charvin	2016	8€
Pessac Léognan rouge, Les Hauts de Smith	2015	12€

From the wood to the vegetable garden

*Start your walk around our ponds with some
smoky taste of snail, frog, watercress, chestnut, trout and eel.*

The crayfish, lovage,
Button mushrooms 🌿

The Melanosporum truffle, Pontoise cabbage,
Agastache, ballotine of pheasant

The sea scallops,
Viroflay Monstrous spinach, wine bards 🌿

The John Dory, coriander chlorophyll,
Héliantis, squid sauce 🌿

The Madame Burgaud's duck,
Cooked in the wood of our forests, scorzonera 🌿

The puffed pie,
Pimpernel, walnut

The clementine,
Marigold, green tea 🌿

In 5 steps, 🌿

Served to all guests

95 €

In 7 steps,

Served to all guests

130 €

Discover our suggestion of the moment 30 €

Hunting return:

Deer loin, sorrel,

Squash and pepper sauce

Urban harvest

60 € - served to all guests only for lunch (bank holiday excluded).

The death's trumpet, Pontoise cabbage,
Agastache, ballotine of pheasant

The sea scallops,
Viroflay Monstrous spinach, wine bards

The clementine,
Marigold, green tea

All of our meats come from France.
Prices with service and tax included.

All over the vineyards

The white wine

Anjou, Domaine de la Bergerie <i>Sous la tonnelle</i> 2017	35 €	Macon, Comte Lafon <i>Uchizy</i> 2015	65 €
Pinot Gris Réserve, Meyer Fonné 2014	52 €	Riesling Grand Cru, Frédéric Mochel <i>Cuvée Henriette</i> 2014	68 €
Bordeaux Sec Domaine de l'Alliance 2014	65 €	Saumur, Domaine Antoine Sanzey <i>Les Salles Martin</i> 2015	74 €
		Languedoc, La Terrasse d'Elise <i>Siclène</i> 2016	75 €

The red wine

Beaujolais, Domaine G. Descombes

Régnié 2016

48 €

Pessac Léognan

Château Cantelys 2014

55 €

Pessac Léognan

Les Hauts de Smith 2015

60 €

Côtes de Bourg, Château La Grolet

Jeanne 2014

70 €

Bourgueil

Domaine de la Chevalerie 2012

72 €

Vin de France, Domaine Auguste Clape

Le Vin des Amis 2014

55 €

Crozes-Hermitage, Domaine Darnaud

Mise en Bouche 2014

60 €

Languedoc, La Terrasse d'Elise

Le Pradel 2015

70 €

Côtes du Rhône

Domaine Auguste Clape 2015

75 €

Chinon, Domaine Baudry

Clos Buillot 2012

78 €