

**« The 1131 »** by Guillaume Royer, MOF 2015.  
**Freddy Jaugey, Sommelier, Daniel Bouley, Restaurant Manager**  
**Matthieu Carré, Pastry Chef and all the brigade from L'Abbaye**

**The Signature Menu 98€ per person**    **With the Sommelier 175€ per person**

**Spring vegetables from our local farmers...**

*Raw, cooked, vinaigrette calamondin, dried beef, fresh herbs*

*Local fresh goat cheese marinated with Colza oil*

*A la carte 55.00 €*

*Or*

**Fresh Morels & Cane's egg**

*Cooked in aligoté from Vézélais, roasted duck's jus, celery as a foam and as a smoked mash*

*A la carte 59.00 €*

**Bio Trout from the Crisenon fresh water stream**

*Slowly cooked beans sten, fresh green peas, St Georges Mushrooms,*

*A hint of Passion fruit, light tomato jus*

*A la carte 66.00 €*

**Guineafowl Breast from Poiset**

*Roasted Breast, declination of chickpea bio of J-L Callien, cooking juices with a hint of curry*

*A la carte 68.00 €*

*Or*

**Traditional grilled beef**

*in a red wine and onion sauce, onions soubise perfumed with lovage*

*A la carte 70.00 €*

**The strawberry**

*Declination of strawberries as tartar, jam, sorbet, fresh almonds cake, strawberry decoction*

*Or*

*A la carte 28.00 €*

**The Abbaye 's Honey**

*Iced nougat made with our honey, served with a little Cone gourmand*

*All our dishes are home made on our promises; All meats from France.  
Please do let us know about your allergies or any special requirements*

## « Balade of the Moment »

\* 6 courses 110 € - 8 courses 145 €

## « Wine pairing par Freddy our Sommelier »

\* 6 courses 195 € - 8 courses 245 €

### **\* Bio Trout from the Crisenon fresh water stream**

*Taillée en tartare assaisonnée d'agrumes, moutarde à l'ancienne, crème acidulée, coulis de livèche du jardin*

### **Char of « Fontaine » Bio**

*Cooked in olive oil, courgettes, grilled, mashed, flowers stock, curcuma*

### **\* Roasted Zander & white asparagus**

*Served with local bacon and wild mushrooms*

### **\*Organic Chicken cooked in Pinot Noir**

*Slowly cooked, Fresh seasonal mushrooms, Brown Cup's foam*

### **\* Free range lamb from Clavisy**

*Roasted rack of lamb with garlic and thym, mashed peas & "Jardinière" of fresh green peas, wafer potatoes*

**Or**

### **Mr Sanchez's pigeon**

*Breast served pink, confit thighs, liver on toast*

*Organic kohlrabi declined under several textures with a rosemary juice from our garden*

### **\*Our cheese trolley of « Bourgogne-Franche-Comté »**

*Fruits bread and corn flour*

### **\*Fresh Harvest of our Seasonal fruits**

*as per Matthieu Le Chef Pâtissier*

### **Chocolate 70% cocoa**

*Served in a variety of forms with chocolate sauce, caramelized hazlenut biscuit*

