



## *Le « 1131 »*

*Our Chef Guillaume Royer invites you to discover his menus using local produce*

*His cuisine is generous and full of delicate flavours*

*On behalf of all the team with Freddy Jaugey our Chef Sommelier we wish you a pleasant meal*

**\* 4 courses 98€ - Wine pairing with our Sommelier 175€**

**8 courses 145€ - Wine pairing with our Sommelier 245€**

*All our dishes are home made on our premises  
All meats from France.*



*Please let us know us know of any allergies or dietary restrictions*

## ***Le plaisir d'une signature***

### **\* Autumn vegetables from our local gardens**

*raw and marinated, walnut vinaigrette  
crumble and Pascal's dried duck*

### ***Pike/ crayfish***

*light pike mousse served in a shortbread tart  
crayfish bisque, tarragon flavour and candied kumquat*

### ***Zander / organic squash***

*grilled with a squash purée  
and a hint of grapefruit*

### **\*River cat fish**

*coco bean, mushrooms and samphire stew  
confit lemon, chicken jus and yuzu*

### **\*Sauteed sweetbreads**

*tuberous parsley purée, seasonal vegetables and mushrooms  
with truffle jus*

### ***Cheese plate***

*discover our cheeses from « Bourgogne-Franche-Comté »  
chestnut flour bread*

### **\* Honey**

*as iced nougat, red fruits coulis  
gavotte, honey whipped cream, white chocolate and passion fruit*

### **« Acao » Chocolate tart...**

*« Acao » chocolate soufflé tart, chocolate sorbet with notes of Tonka beans*