



Le « 1131 »

*Our Chef Francois Pelletier
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 105€ - Wine pairing with our Sommelier 182€**

7 courses 145€ - Wine pairing with our Sommelier 240€

**The desserts offered are created and prepared by Marie SIMON
(world champion of confectionary art competition) with whom our Chef collaborates**

All meats from France



Please let us know of any allergies or dietary restrictions

Le plaisir d'une signature

**Garden peas*

*stewed with smoked eel
Osciètre caviar and lemon caviar*

Langoustine

*seared langoustine, cooked and raw fennel
bisque sauce*

**Turbot*

*steamed turbot aiguillette in thyme butter
Swiss chard, red wine sauce*

**Sweetbread*

*cooked in a sauté pan, fricassée of morels
green asparagus, "vin jaune" sauce*

Cheese plate

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

**The chocolate*

*a grand cru chocolate tart
creamy chocolate with smoky notes
shortbread and cocoa jelly, creamy milk chocolate*

The raspberry

creamy verbena, raspberry verbena sorbet