

Ermitage de Corton



Le chef Vincent Chirat vous propose :

Starters

Short bread biscuit, sheep cheese and salmon Avocado and dandelion	19 €
Burgundy snails and Dubarry soup <i>Andouille</i> from Vire, paned and dried, parsley juice	19 €
Monk fish liver paned with morel mushrooms Sweet juice and tempura of turnip	24 €
Crusty pancake with Dublin bay prawn Sweet garden peas with licorice	30 €
Fresh cod fish marinated With vanilla, green lemon and coconut	22 €

Fishes

Plaice fish filet with <i>poutargue</i> Risotto of « roasval » potatoes	32 €
Asparagus and lobster Fried cauliflower and orange sauce	39 €
Wild Bass roasted Green asparagus and fish bones sauce with cardamom	36 €

Meats

Pigeon from Mr Michon The breast filled and cooked under a crust of salt, the legs roasted	40€	35 €
Beef filet from Charolais Morel mushrooms cooked in the cream, potatoes		36 €
Braised veal sweetbread in the cooking pot With fennel and mushrooms		34 €
Lamb ribs roasted with basil Its juice with a taste of garlic		32 €
Selection of cheeses from the area and other regions as well		14 €

Sweets from l'Ermitage	14 €
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