

Ermitage de Corton



Menu de l'Ermitage

46€

Short bread biscuit, sheep cheese and salmon

Avocado and dandelion

OR

Burgundy snails and Dubarry soup

Andouille from Vire, paned and dried, parsley juice

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**Plaice fish filet with *poutargue***

Risotto of « roasval » potatoes

OR

**Duckling “ Excellence Mieral”**

Artichoke and dried tomatoes, pistachio juice

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Cheeses

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**Sweets from l'Ermitage**

## Menu dégustation

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65€ - choice of one starter, 2 main courses, cheeses and desserts

75€ - 4 courses, cheeses and desserts

**Veal sweetbread cooked with cider vinegar**

Rocket salad and mushrooms

and/or

**Crusty pancake with Dublin bay prawn**

Sweet garden peas with licorice

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Brill fish filet with a *Jura* wine sauce

Green asparagus roasted with coppa

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**Lamb ribs roasted with basil**

Its juice with a taste of garlic

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Cheeses

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**Chocolate from l'Ermitage**

## Menu for children (-10 years old) :

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48€ 15€

**Beef, or chicken, or fish**

With pasta or vegetables

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Dessert