



AUBERGE DE
CLOCHERLE

INGREDIENTS WE USE

...Tamarind..... Tonka Bean.....Foie gras... Buckwheat ... Green Peas...
.....Swiss Chards ... Carrot ...Pigeon...Cow's Milk Blue cheese...Celery....Pollen...
.....Cauliflower.....Black garlic.....Spider Crab...Broad beans.....
.....White Balsamic Vinegar...Vanilla from Reunion Island.....Strawberries....
... Lemon...Mugwort.....Radish....Pistachio..... Tea.....
.....Bass.....Hazelnuts ...Parsnips..... Veal Filet.....Grapefruit.....
.....Lamb.....Black Curry.....Chocolate...Puy Lentils.....
.....Fennell.....Pineapple..... Verjuice.....Black Sesame seeds.....Coconut water.....

*This is only a selection of the seasonal produce we use.
Romain Barthe with his team creates the menu based on the availability of these fresh
ingredients.*

Thank you for your confidence.

The same menu is served to everyone at your table

If you have any food allergies, please check the document at reception.