



AUBERGE DE CLOCHMERLE

Hazelnut Scallion Honey Morel mushroom Zander
Zucchini Corn Shrimp Eggplant Apricot
Radish Cereal Duckling Cauliflower Swede
Snails Parsnip Shallots Pigeon Raspberry
Crab Pistachio Espelette pepper Bergamot
Olive Bell pepper Seaweed Seaweed Artichoke
Almond Chocolate Veal Ginger Coconut milk
Miso Furikake Onion Myrtle Walnut Pumpkin seed
Swiss chard Shellfish Fur tree Camargue rice Cucumber
Squid ink Beetroot Watercress Carrot Chickpea

Gamay Menu 59 euros

(Served weekdays only, except on public holidays)

Appetizers, main course, dessert et sweets.

extra cheese 13€

Menu M 89 euros

Appetizers, starter, main course, cheese, first dessert, dessert and sweets.

Menu E 129 euros

8-courses tasting menu

3 glasses of wine pairing 35€

4 glasses of wine pairing 46€

6 glasses of wine pairing 68€

Can be combined with 5 teas or infusions 25€

The menu is prepared and served to the whole table

Origin of meat: France

Net price including tax, service

