



AUBERGE DE CLOCHMERLE

Rhubarb Peach Lemon preserve Galingale
Cumin Charfish Melon
Cereal Duckling Shallot Mustroom
Tomato Red pepper Dublin Bay Prawn
Yuzu Vanilla Pistachio Bergamot
Fregola Sarda Seaweed Squash Fennel
Almond Chocolate Veal Octopus
Aubergine Furikake Onion
Swiss chard Shellfish Fur tree
Coffee Pigeon Carrot Curry

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 119 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

