



# Le Jacques Coeur

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BY JULIEN LAVAL  
Executive Chef



# Delicacy menu

68 €

## Appetizer

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Tomatoe mishmash, Black Crimean tomatoe purée, gazpacho jelly,  
Basil and tomatoe water foam, sage tempura, horseradish touch

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Roasted lamb saddle, smoked Amandine potatoe cream,  
Raw piperade relish, courgette coulis, bones jus

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Refined cheese selection of our Regions

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Apricot financier, white chocolate and candied lemon ganache, roasted apricot,  
Licorice shortbread, elderflower ice cream

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Homemade petits fours

**Wine pairing 35 €**

Selection of 3 glasses of wine of 12 cl each

VAT and service are included. Prices expressed in Euros



# Discovery menu

99 €

## Appetizer

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Artichokes cooked in a Barigoule way, bleu d'Auvergne cheese mousse,  
Cider foam, artichoke heart purée

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Eight hours at a low temperature cooked octopus, orange zest marinade,  
Roasted corn salad, pickled mini ears of corn, piquillos coulis

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Sauteed red mullet filet, cold fish and crustacean soup,  
Candied fennel, airy rouille sauce

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Pan fried and cereals coated veal sweetbread, melon paste, turnips bonbon,  
Cream of white onion cooked in white wine, thyme jus

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Refined cheese selection of our regions

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Madeleine bar and verbena diplomat cream, vanilla sugar crust,  
Lime « Blanc Mangé », verbena sorbet

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Homemade petits fours

## Wine pairing 55 €

Selection of 5 glasses of wine of 12 cl each

VAT and service are included. Prices expressed in Euros



# *A la carte menu*

## **The Starters**

Tomatoe mishmash, Black Crimean tomatoe purée, gazpacho jelly,  
Basil and tomatoe water foam, sage tempura, horseradish touch 28 €

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Artichokes cooked in a Barigoule way, bleu d' Auvergne cheese mousse,  
Cider foam, artichoke heart purée 28 €

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Eight hours at a low temperature cooked octopus, orange zest marinade,  
Roasted corn salad, pickled mini ears of corn, piquillos coulis 31 €

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Blue lobster of the Breton coast salad with citrus fruits,  
Coriander and lime marinated mango, mixed leaves salad 38 €



# *A la carte menu*

## **The Main Courses**

Seasonal vegetables Carnaroli risotto,  
Piquillos coulis 33 €

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Roasted lamb saddle, smoked Amandine potatoe cream,  
Raw piperade relish, courgette coulis, bones jus 38 €

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Sauteed red mullet filets, cold fish and crustacean soup,  
Candied fennel, airy rouille sauce 41 €

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Pan fried and coated in cereals veal sweetbread, melon paste, turnips bonbon,  
Cream of white onion cooked in white wine, thyme jus 43 €

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Herbs laqueed sole ballotine, roasted celery, shiitake mushroom cream,  
Citrus caviar, Buddha's hand citron sauce 65 €



# *A la carte menu*

## **The Cheese**

Refined cheese selection of our regions 16 €  
Jam and dry fruits served as sides

## **The Desserts**

Apricot financier, white chocolate and candied lemon ganache, roasted apricot 14 €  
Licorice shortbread, elderflower ice cream

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Madeleine bar and verbena diplomat cream, vanilla sugar crust, 16 €  
Lime “Blanc Mangé”, verbena sorbet

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Savoy sponge cake filled with limoncello cream, lemon mish-mash, 17 €  
Creamy yuzu, melissa and mint sorbet

*We trust them for their quality requirements :*

### **Beauvallet**



Beauvallet is a family-owned French company founded in 1860 in Pithiviers. Its multi-faceted expertise combining butchery and innovation have enabled it to sell butchered meat and poultry in France and on the international market.

Product à la carte: veal sweetbread, lamb saddle

### **Paris Caviar**



PARIS CAVIAR

Fishery products of quality "Petit Bateau", an essential fresh products traceability with demanding specifications, direct purchases with many small fishermen.

Products à la carte : sole, red mullet, octopus

### **Fromagerie Loiseau**



Loiseau cheese plant, located in Ile de France, less than 20 km from Château d'Augerville, has a business of refining and trading (half-wholesale and retail) in the field of cheese and dairy products. It is specialized in Brie cheese refining and more particularly Brie de Melun, the ancestor of all.

Product à la carte: all the cheese from our trolley

### **Les Douceurs d'Augerville**



Created by our artisan chocolatier "Hervé Boudot" sample the delight; Praline, ganache, orangettes, gingembrettes.... as well as old fashioned marshmallows, nougats & candies. Valrhona is the chocolate brand used for all his creations.

Product à la carte: chocolate petit fours offered at the end of your meal

### **Monsieur Franck Chardaire**



Located 25 kilometers away from Augerville la Rivière in the village of Beaune-la-Rolande, Franck CHARDAIRE, Compagnon du devoir, makes his breads and pastries essentially with local products.

Products à la carte : the bread served throughout your dinner

*« Gastronomy is the art of using food to create happiness. »*

Théodore ZELDIN - historian, sociologist and British philosopher