



A lively Table in tune with the seasons

At the Table du Gouverneur, where I've chosen to settle, I'm committed to working with fresh seasonal produce to take you on a journey through a contemporary menu combining tradition and modernity.

My cuisine is sincere, family-style and comforting, with just the right balance of gourmet goodness and lightness. My cuisine is inspired by my travels around the world.

With my teams, I meticulously select artisans who share our values, and favor local, French production.

All our partners are chosen with care, and most of them come from the Auvergne-Rhône-Alpes region, to encourage short circuits.

Even closer to home, I work with the Domaine's kitchen garden, which feeds your plate with aromatic plants, citrus fruits and vegetables grown throughout the year.

Finally, as part of my eco-citizen approach, I give back to the earth all that it has given us by composting all the organic waste from our kitchen.

I wish you a delicious culinary journey at our table.

Translated with DeepL.com (free version)

Jean-Marie le Rest

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT 24

STARTER + MAIN COURSE + DESSERT 32

Tomato gazpacho, cream puff with olive oil and basil

-

Pike-perch fillet roasted with yuzu butter,
crushed potato with fresh herbs

-

Hazelnut sablé gianduja

STARTERS

Iberian ham and pickles platter - <i>to share</i>	10
Green asparagus in texture, hollandaise sauce	12
Plate of antipasti and condiments - <i>to share</i>	10
Tagliata of beef, tomato confit, artichoke, parmesan and basil	12

MAIN COURSES

Milanese veal cutlet, condiments, buttered fusilli	22
Butcher's cut, scalloped potatoes and quintessential jus	28
Caesar salad, romaine, chicken, bacon, parmesan, chef's dressing	17
Rigatoni with prawns, creamy head sauce	22
Our burger of the moment, beef from Galicia, piperade, Ossau Iraty, accompanied by fries	22
Beef tartare au couteau, the classic with fries and salad	21

CHEESE & DESSERTS

Gourmet coffee or tea	10
Our tiramisu, light mascarpone cream, coffee	10
Strawberry Melba, vanilla chantilly, coulis and gariguettes strawberries	11
Mature cheese platter, <i>price per 100gr</i>	10

LITTLE GOURMETS' MENU - 12 years 14

Fresh pasta, tomato and basil sauce
Fish fillet, vegetable jardinière
Chicken aiguillettes, French fries
Ice cream, sorbet or filled madeleines

Chef's suggestion

Lobster mousse with white chocolate and citrus	15
Saddle of lamb in Viennese cocoa grué, Stewed chicory with orange, rosemary infused juice	26