



la table

DU GOUVERNEUR

A Table in Harmony with the Seasons

Each season is a blank page – an invitation to reinvent my cuisine while staying true to what matters most: honest flavours, real ingredients, and sincere craft.

Inspired by my travels and enriched by the people I meet, I create an **emotional** cuisine – one that lives between **memory** and **modernity**. A cuisine that comforts as much as it surprises, where world flavours meet the treasures of our **terroir**.

I take pride in working **hand-in-hand** with passionate local producers, most of them based here in Auvergne-Rhône-Alpes. We share the same **values**: respect for life, excellence in ingredients, and artisanal know-how. Together, we shape a **local, sustainable** cuisine.

Every morning, we craft our fresh pasta using organic durum wheat semolina from Moulin Marion. Our focaccia rises slowly with natural sourdough. Our commitment to homemade cooking **shines through in every gesture**, driven by both precision and pleasure.

The Domaine's **garden** offers up its scents and colours with the rhythm of the seasons: aromatic herbs, young shoots, citrus fruits and vegetables grown patiently and respectfully. And to complete this **virtuous circle**, all our peelings return to the earth – composted to nourish tomorrow's harvest.

I wish you a beautiful journey, for the time of a meal, between roots and distant horizons.

Jean-Marie Le Rest

The Menu

TO SHARE

Small board for 2 people

Italian charcuterie plate, the Saltufo 10

Homemade focaccia with natural yeast, stracciatella, porchetta, pistachio cream, candied tomato and arugula 12

STARTERS

Octopus salad, artichokes, mizuna, mango condiment turmeric 15

Local Melon, watermelon, feta, black olive, basil and tomato 14

MAIN COURSES

Veal Milanese Escalope, Condiments, Fusilli with Red Pesto 23

Butcher's Cut, Baby Potatoes & Essence Jus 28

Niçoise Salad – Lettuce, Tomato, Egg, Seared Tuna, Olives, Green Beans, Red Onions, Chef's Vinaigrette 20

Conchiglie Pasta, Parmesan Cream, Chorizo Condiment, Crispy Artichokes 22

Our Signature Burger – Galician Beef, Herbed Mustard Cream, Grilled Bacon, Crispy Potato Sticks, Caramelised Onions, *served with Fries* 22

Hand-Cut Beef Tartare "Italian Style" – Tomato, Parmesan, Arugula, Burrata, Mostarda di Cremona & Grissini – *served with Fries and Salad* 23

CHEESE & DESSERTS

Gourmet Coffee or Tea with Miniature Desserts 10

Caramel & Apricot Millefeuille 12

Warm Chocolate Tart with Molten Heart & Vanilla Custard 12

Matured Cheese Platter 10
Price per 100g

The Little Governors

14

For children under 12

Fresh Pasta with Basil Tomato Sauce

Fish Fillet with Garden Vegetables

Chicken Strips with French Fries

Ice Cream, Sorbet or Filled Madeleines