



# 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 flavors, genuine ingredients, and sincere craftsmanship.

Inspired by my travels and shaped by meaningful encounters, I create an **emotional** cuisine that bridges **memory** and **modernity**. A cuisine that comforts as much as it surprises, where worldly flavors meet the hidden treasures of our local **terroir**.

I take pride in working **closely** with passionate producers – most of them based right here in the Auvergne-Rhône-Alpes region. We share the same **values**: respect for all living things, a commitment to quality, and artisanal know-how. Together, we craft a **local** and **conscious** cuisine.

Every morning, we prepare our fresh pasta using organic durum wheat semolina from Moulin Marion. Our focaccia rises gently with natural sourdough, and our dedication to **handmade** excellence is reflected in every dish – nurtured with both precision and joy.

The Domaine's **kitchen garden** offers its colors and aromas as the seasons unfold: delicate herbs, tender shoots, citrus fruits, and vegetables, all grown with patience. And to close this **virtuous circle**, our vegetable peels return to the soil as compost, nourishing the next harvest.

May your meal be a journey – a moment suspended between deep roots and faraway horizons.

*Jean-Marie Le Rest*

# The Menu

## TO SHARE

*For two*

Italian charcuterie plate, truffled white ham	10
Pan con tomate – grape sourdough focaccia rubbed with garlic, tomato tartare, fresh & smoked mozzarella	12

## STARTERS

Beef carpaccio, arugula pesto, confit tomato & Taggiasca olive crumble	15
Tomato variation – thinly sliced, in jam, sorbet & coulis, with melon and watermelon condiments, mozzarella, olives & basil	14

## PLATES

Veal Milanese, condiments, fusilli with red pesto	23
Chef's selected cut, roasted baby potatoes & essence of jus	28
Niçoise salad – lettuce, tomato, egg, seared tuna, olives, green beans, red onions & chef's vinaigrette	20
Conchiglie pasta with tomato jam, stracciatella, grilled violon zucchini tartare & confit eggplant	22
Our burger of the moment – mahi-mahi, lemon herb yogurt sauce, crispy greens, tomato tartare & sweet potato fries	23
Hand-cut beef tartare – "Italian style" with tomato, parmesan, arugula, burrata & Cremona mostarda, served with fries & salad	23

## CHEESE & DESSERTS

Coffee or tea served with an assortment of sweet delights	10
Piedmont hazelnut ice cream, brownie, hazelnut praline & vanilla whipped cream	12
Breton shortbread, roasted apricots deglazed with Jacoulot liqueur, verbena sorbet	12
Matured cheese platter <i>price per 100g</i>	10

## The Little Governors

*Under 12 years old*

Fresh pasta with tomato & basil sauce	
Fillet of fish with garden vegetable medley	
Crispy chicken fillets & French fries	
Ice cream, sorbet or filled madeleines	14