

# JEAN-MICHEL LORAIN

My entire team and I will be honored to welcome you to our world of flavours.

The history of this house is linked to the history of our family for three generations and I am particularly happy and proud to see this saga continue, since Alexandre, my nephew, is now assisting me in the kitchen and participates with talent in the development of our new creations.

We draw our inspiration from the seasons, our travels and everything in between. In other words, we want to share our love of the beautiful products, market, gardeners, breeders, fishermen and other talented craftsmen that make our job possible every day

Our work is also part of the greatest respect for our environment and the absolute necessity to preserve, more than ever, biodiversity

For me, the genius of a chef is to express all his creativity without ever losing the magic of his work. of the product, its taste, its texture, its aromas...

Discovering, tasting, happiness to share a good time with loved ones, will sure make emotion and magic.



La Côte Saint-Jacques & Spa \*\*\*\*\* 14, faubourg de Paris - 89300 JOIGNY Tél : +33 (0)3 86 62 09 70 - reception@cotesaintjacques.com

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## LUNCH

#### To start your lunch...

Ocean oyster terrine - Signature dish

or

Duck foie gras, blackcurrant chutney, burgundy kir royal jelly and basil bun

#### And to follow choose your main course

Lightly smoked european pollock white wine sauce

Gilthead seabream, artichoke, spiced mussels and aioli emulsion

Burgundy raised rabbit with elderberry flower, eggplant tatin and chanterelles

Homemade pork blood sausage, old fashioned mashed Potatoes - Signature dish

#### Sweets & desserts

My version of Mille-feuille with three light custards in tribute to "Michel Lorain" - Signature dish or

Secret box of « Gariguette » strawberries and lovage syrup

appetizer, 1 course and 1 dessert for lunch, from Wednesday to Friday except eve and public holidays € 99 or € 158 including wine pairing

appetizer, 2 courses and 1 dessert for lunch, from Wednesday to Sunday except eve and public holidays € 120 or € 187 including wine pairing

Food and wine pairing on the basis of a glass of 8 cl of wine per dish

### GOURMET'S CHILDREN MENU Served to children below 12 years old

One starter complimentary by our Chef

Main course or half main course choose from our « à la carte»

One dessert complimentary by our Chef

The price of the menu will depend on the main course or the half main course choosen

## ENJOY THE POETRY OF OUR MENUS

#### To start

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream

- Signature dish

or

Edible crab in a delicate jelly, pesto with flowers from our garden and "flavor king" plum

#### Appreciate our dishes

Turbot from the Breton coast, artichoke, spiced mussels and aioli emulsion

Brittany lobster blanquette and new vegetables, green beans and shimeji - Signature dish

Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - Signature dish

Challans duck fillet, bouquet of green beans, apricot condiment and "thousand and one nights" sauce

Discover the great cheeses of France

#### Sweet & dessert

Rose ice cream in crisp tulip shell with crystallized rose petals - Signature dish

or

Variation of our honey's hives

Beautiful scents, tastes and flavor for a beautiful meal especially prepared for you by Jean-Michel Lorain & Alexandre Bondoux

"Grand Menu" Jean-Michel Lorain :

appetizer, 4 courses, cheeses and 1 dessert € 295 or € 415 including wine pairing

Menu "Gourmand" :

appetizer, 3 courses, cheeses and 1 dessert € 245 or € 350 including wine pairing

Menu "Découverte" :

appetizer, 2 courses, cheeses and 1 dessert € 215 or € 305 including wine pairing The Menu Découverte is served every day, except on saturday evening, eve and public holidays

Food and wine pairing on the basis of a glass of 8 cl wine per dish Last order for "gourmand" and "grand menu" : 1.30 pm and 8.30 pm

## JEAN-MICHEL LORAIN

## TO START

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream	€ 102
Ocean oyster terrine - Signature dish	€ 89
Duck foie gras, blackcurrant chutney, burgundy kir royal jelly and basil bun	€ 96
Edible crab in a delicate jelly, pesto with flowers from our garden and ''flavor king'' plum	€ 96

## Enjoy our dishes

Lightly smoked european pollock with caviar "ossetra" sauce - Signature dish	€ 118
Turbot from the Breton coast, artichoke, spiced mussels and aioli emulsion	€ 102
Brittany lobster blanquette and new vegetables, green beans and shimeji- Signature dish	€ 110
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - Signature dish	€ 112
Burgundy raised rabbit with elderberry flower, eggplant tatin and chanterelles	€ 98
Challans duck fillet, bouquet of green beans, apricot condiment and ''thousand and one nights'' sauce	€ 98.

## Cheese, Sweet & Dessert

Discover the great cheeses of France	€ 38
My version of Mille-feuille with three light custards in tribute to ''Michel Lorain'' - Signature dish	€ 36
Variation of our honey's hives	€ 36
Rose ice cream in crisp tulip shell with crystallized rose petals - Signature dish	€ 36
Secret box of « Gariguette » strawberries and lovage syrup	€ 36





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