

JEAN-MICHEL LORAIN LA CÔTE SAINT JACQUES

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.

Jean: shel orain

La Côte Saint-Jacques & Spa *****

14, faubourg de Paris - 89300 JOIGNY

Tél: +33 (0)3 86 62 09 70 - reception@cotesaintjacques.com





LUNCH

To start your lunch...

Ocean oyster terrine - Signature dish

or

Pan-seared duck foie gras, sweet and sour tartlet, celery and cranberry mille-feuille

And to follow choose your main course

Lightly smoked european pollock white wine sauce

Pan-fried scallops flavored with sancho pepper, winter vegetables in texture, And wild mushrooms, sauce "à la Piron"

Farm raised pork prepared like an hare "A la royale" served with a truffled celery mousseline

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

Oak leaves, Burgundy hazelnut short crust pastry and Baileys ice cream

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



ENJOY THE POETRY OF OUR MENUS

To start

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream - Signature dish or

Big roasted langoustine, broad beans and almonds gazpacho

Appreciate our dishes

Brittany lobster blanquette and new vegetables, Peas and shimeji - Signature dish

Pan-fried scallops flavored with sancho pepper, winter vegetables in texture, And wild mushrooms, sauce "à la Piron"

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

Crispy Pyrenees suckling lamb, wild garlic and chanterelles

Discover the great cheeses of France

Sweet & dessert

Variation of our honey's hives

or

Poached pear, light vanilla cream, opaline and pear and timut sorbet, chocolate sauce

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, four courses, cheeses and 2 desserts

€ 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



To Start

Ocean oyster terrine - Signature dish Pan-seared duck foie gras, sweet and sour tartlet, celery and cranberry mille-feuille € 90	}9
Pan-seared duck foie gras sweet and sour tartlet celery and cranherry mille-feuille € or	•
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Big roasted langoustine, broad beans and almonds gazpacho € 103)2
Enjoy our dishes	
Lightly smoked european pollock with caviar "ossetra" sauce - Signature dish € 118	18
Pan-fried scallops flavored with sancho pepper, winter vegetables in texture, And wild mushrooms, sauce "à la Piron"	98
Brittany lobster blanquette and new vegetables, Peas and shimeji € 110	10
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - Signature dish	12
Crispy Pyrenees suckling lamb, wild garlic and chanterelles € 98	38
Farmed raised pigeon, grapefruit, broad beans and timut pepper sauce € 98	18.
Cheese, Sweet & Dessert	
Discover the great cheeses of France € 30	<u>3</u> 8
My version of Mille-feuille with three light custards in tribute to "Michel Lorain" - Signature dish € 30	<u>3</u> 6
Poached pear, light vanilla cream, opaline and pear and timut sorbet, chocolate sauce $\in \mathfrak{Z}^{0}$	<u>3</u> 6
Variation of our honey's hives € 30	<u>3</u> 6
Berlingot with bergamot, apple and dacquoise biscuit, apple-carrot sherbet $\in \mathfrak{Z}$	<u>3</u> 6
Oak leaves, Burgundy hazelnut short crust pastry and Baileys ice cream € 30	<u>3</u> 6





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