



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 surely make emotion and magic.



**La Côte Saint-Jacques & Spa** \*\*\*\*\*

14, faubourg de Paris - 89300 JOIGNY

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# LUNCH

## To start your lunch...

Ocean oyster terrine - Signature dish  
or

Duck foie gras, smoked flavors and fruits from our hives

## And to follow choose your main course

Lightly smoked european pollock white wine sauce

Arctic char and wild garlic confit, celtuce lettuce and cream of morels

Pyrenean Milk-fed lamb, textured eggplant, agastache pesto and oriental spice juice

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

## Sweets & desserts

"Mille Feuille" with three light custards - **Signature dish**

or

Bell pepper flower and dark chocolate

appetizer, 1 course and 1 dessert  
for lunch, every day except Saturday, Sunday eve and public holidays  
€ 99 or € 154 including wine pairing

appetizer, 2 courses and 1 dessert  
for lunch, every day except Sunday, eve and public holidays  
€ 118 or € 182 including wine pairing

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

## ENJOY THE POETRY OF OUR MENUS

### To start

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

or

Duck foie gras, smoked flavors and fruits from our hives



### Appreciate our dishes

Arctic char and wild garlic confit, celtuce lettuce and cream of morels

Brittany lobster blanquette and Spring vegetables, Peas and shimeji

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

#### - Signature dish

Pyrenean Milk-fed lamb, textured eggplant, agastache pesto and oriental spice juice



Discover the great cheeses of France



### Sweet & dessert

Bell pepper flower and dark chocolate

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

*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 € 272 or € 388 including wine pairing
Menu "Gourmand" :	appetizer, 3 courses, cheeses and 1 dessert € 232 or € 332 including wine pairing
Menu "Découverte" :	appetizer, 2 courses, cheeses and 1 dessert € 205 or € 290 including wine pairing

for lunch, every day except Saturday, 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

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream	€ 102
Ocean oyster terrine - <b>Signature dish</b>	€ 82
Duck foie gras, smoked flavors and fruits from our hives	€ 96
White and green asparagus, cherries and tarragon mousseline	€ 78

## ENJOY OUR DISHES

Lightly smoked european pollock with caviar "ossetra" sauce - <b>Signature dish</b>	€ 118
Arctic char and wild garlic confit, celtuce lettuce and cream of morels	€ 95
Brittany lobster blanquette and Spring vegetables, Peas and shimeji	€ 110
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - <b>Signature dish</b>	€ 102
Wagyu beef grilled on the barbecue, veal chuck confit, pan-fried cauliflower and spicy condiment	€ 108
Pyrenean Milk-fed lamb, textured eggplant, agastache pesto and oriental spice juice	€ 102

## CHEESE, SWEET & DESSERT

Discover the great cheeses of France	€ 38
"Mille-feuille" with three light custards - <b>Signature dish</b>	€ 36
Rose ice cream in crisp tulip shell with crystallized rose petals - <b>Signature dish</b>	€ 36
Bell pepper flower and dark chocolate	€ 36
Iced and crunchy pina colada	€ 36
Strawberry-rhubarb savarin, ground hemp and creamy mousse	€ 36



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