



Premium Menu

59€

or 77€ in food and wine pairing

Oxtail and rutabaga mille-feuille, haw thorn

Or

Perfect egg from the ormes farm, duck leg
stuffing, hazelnut mousse

Lean gently cooked parsnip and Burgundy
dogwood flavor

Or

Pork tenderloin with candied cheek, fondant
apples, parmentier-style leek cream

Trolley of cheeses selected by Maison
Bordier

12€, additional charge

Osmosed pear and its Panna-Cotta caramelia

Or

Creamy coconut and vanilla cauliflower with
fenel sorbet

For all food allergies, please let us know when ordering
All taxes included

Domaine du Roncemay - 89110 Chassy - 03.86.73.50.50 - www.roncemay.com



Degustation Menu

79€

ou 109€ in food and winepairing
(3 glasses)

Parmesan Tart
with beetroot flavor

Scallops
pressed sweet potatoes and cumin sauce

Monkfish
Green lentils salad and magao berries
mousse and coconut

Rack of veal
with sweetbreads, squash delights

Cheeses
Trolley of cheeses selected by Maison
Bordier
12€, additional charge

Pre-dessert

Extra bitter dark chocolat
shar anise infusion and buckwheat ice cream

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