

Welcome

The entire team at La Boussole extends a warm welcome to you at the Table of Chef Alan Crétaux. We aspire to provide you with a gourmet and inviting experience.

As esteemed recipients of the “Maître Restaurateur” title, our menu is purposefully succinct to guarantee that each dish is wholly homemade, utilizing fresh, seasonal, and meticulously sourced ingredients.

We emphasize the importance of short supply chains and locally sourced products.

In alignment with our dedication to securing the European Ecolabel, our teams follow a charter of responsible procurement and ethical practices, both in the development of our menus and in their daily operations.

Dining at our restaurant is akin to having front-row seats at the opera—everyone aspires to the finest view of the performance! Although our most coveted tables are limited, our managers, Loris and Clémence, strive diligently to guarantee that every guest, regardless of their seating, experiences an extraordinary moment.

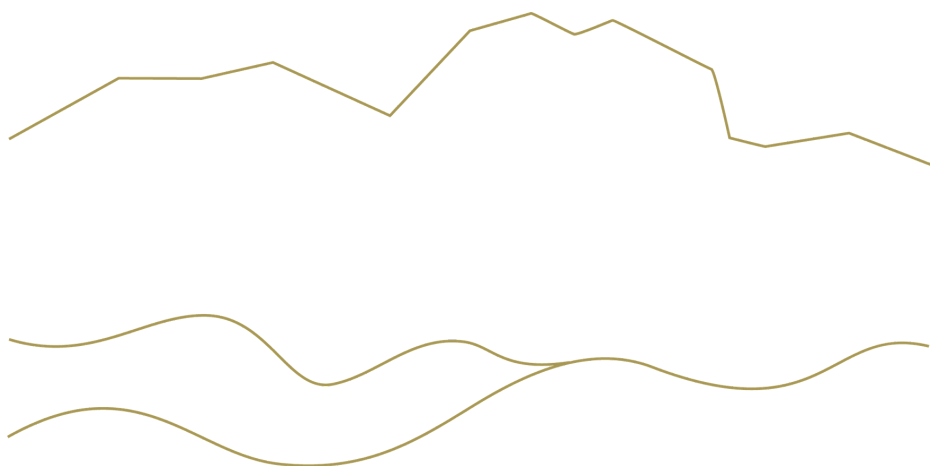
We extend the same level of care and attention to each guest and arrange tables in accordance with the order of reservations. Thank you for your understanding (and we assure you — every bite is worth the view!).

We collaborate closely with our teams daily to craft an exceptionally memorable experience for you.

Our location is distinctive, situated in a remarkable environment, and it is imperative that you are greeted with both warmth and professionalism.

Thank you for your confidence and allegiance.

Eric & Valérie Boitte



Our Menus

WILD JOURNEY 65€*

Fried egg
Artic char
Miéral Duckling
Peach & Basil Gavotte

LIVING TERROIR 58€

Trout confit
Artic char

Strawberry & Tagetes Choux

BOUSSOLE 49€

Open ravioli
Miéral Duckling
Chocolate Espuma

JARDIN DE SAISON 45€

Fried Egg
Silken Tofu
Apple & Celery Meringue

**This menu must be ordered by the entire table and is subject to availability.*

Supplément Fromages +7€



MARKET MENU 27€

(Lunch only, excluding week-ends and public holidays)

Starter of the day
Main of the day
Dessert of the day

YOUNG EPICUREANS 17€

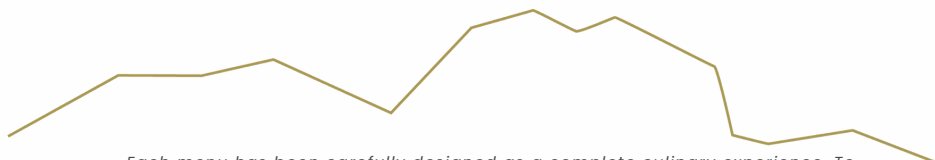
(Up to 12 years only)

Fried Egg or Smoked salmon (+5€)
Poultry or Fish of the day
Chocolate Espuma



Beauregard

Every dish is prepared in-house using fresh, carefully selected ingredients.



Each menu has been carefully designed as a complete culinary experience. To preserve its balance, we do not offer modifications to the dishes it includes.

All prices are in euros, inclusive of VAT and service.

Our starters

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| Iberian Ham | 21 |
| Creamy Burrata, Peach & Lemon Verbena
<i>Pic Saint-Loup (12€)</i> | |
| Fried Egg from Rossanaz Farm | 14 |
| Bell Pepper siphon, Feta, Cherry tomatoes
<i>Sancerre (12€)</i> | |
| Confit trout from Morel's farm | 18 |
| Koji garum, Kiwi, Sesame, Wasabi
<i>Chablis (11€)</i> | |
| Open Ravioli | 15 |
| Ricotta, Radish, Broad Beans, Mint
<i>Jour Fruit, Faugère (9€)</i> | |

Our mains

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| Grilled silken Tofu | 25 |
| Freekeh risotto, Corn, black Garlic, Shiitake
<i>Hautes-Côtes de Beaune (13€)</i> | |
| Miéral farm Duckling | 29 |
| Purple sweet Potato, Aubergine, Dates
Orange meat jus
<i>Cornas (17€)</i> | |
| Grilled Artic char | 32 |
| Millet, garden Peas, Orange-Ginger jus
<i>Pouilly-Fuissé 1^{er} Cru (17€)</i> | |
| Beef filet with Béarnaise sauce | 35 |
| Potatoes, Courgettes and Basil
<i>L'Angelo, IGT Toscana (11€)</i> | |



Allergen information available upon request.

All prices are in euros, inclusive of VAT and service.

Our desserts

Strawberry & Tagetes craquelin Choux 16

Pastry biscuit, Sorbet & Strawberry Koso
Mandarine Napoléon Liqueur (9€)

Apple & Celeri Meringue 13

Granita, Compote, Sorbet & fresh brunoise
Calvados from Pays d'Auge (8€)

Peach & Basil Gavotte 14

White Peach espuma, fresh brunoise
Peach & Basil sorbet
Apricot Liqueur from Roulot (16€)

Chocolate Espuma and Hay 15

Puffed Buckwheat, Cacao nibs
Hay infused Caramel & Buttermilk
Smoked Chocolate Crèmeux
Mint Liqueur from Distillerie des Aravis (9€)

Local Cheeses selection 12



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Responsability



By choosing Beauregard or one of our restaurants, you become a valued part of our community. We warmly invite you to follow these principles to help keep our region beautiful and authentic.

Respect for Nature

- Protect natural areas
- Manage your waste (collection points available)

Respect for History and Culture

- Local heritage
- Traditions

Soft Mobility

- Eco-friendly transport
- Parking only in designated areas, respect for walkers and cyclists

Responsible Travel

- Buy local
- Follow energy-saving guidelines

Respect for Locals

- Civility
- Commitment

When you follow these principles, you play a part in caring for our environment and our community. We appreciate your dedication and hope you enjoy your time with us.

Loyalty



Are you a The Originals Club member? Spend your accumulated benefits in any of our cooperative hotels, at the bar, in the restaurant, or for any hotel service.

A 1-night stay at The Originals Relais for 4000 points



Beauregard

