

Classic of excellence, off menu « Découverte »

Starters

- Pike-perch mousse 58 €**
caviar of Sologne, waffle & horseradish cream
- Blue Lobster 56 €**
crunchy herb biscuit and dill cream

Main Courses

- “Pochouse” Eel of Loire river 44 €**
tangy freshness
- Calf’s head and sweet breads 48 €**
served with gribiche sauce and veal gravy

We can suggest you Caviar of Sologne

“Baerii” to accompany all dishes:

30g of Caviar 69 €

50g of Caviar 112 €

Prix nets. TVA 10 % incluse

Starters

Poached duck foie gras from Andignac 38 €

mirabelle plum & marshmallow, shortbread spices (supplement 9 €)

Summer vegetables millefeuille 28 €

beetroot vinaigrette

Pike-perch mousse, 32 €

herring roe, waffle & horseradish cream

(supplement 5 €)

All Tomatoes "cooked in different ways" 24 €

raw, dried, slow roasted & savory – tomatoes sorbet, goat cheese mousse & chips

Snails with garlic & parsley « tradition d'aujourd'hui » 27 €

Main Courses

Wild John dory fish, broth spices 31 €

grilled summer vegetables

Pike-perch of Pêcherie de Loire, 36 €

petals catfish grenaille potatoes & white onion

(supplement 7 €)

72-hour slow cooked shoulder of lamb 29 €

strong lamb gravy, garlic cream & new vegetables

Pullet Racan 36 €

roasted & ravioli,

small fennel & tarragon, creamed broth

(supplement 7 €)

All our meat is of France origin.

We work primarily with small producers whose productions are reasoned.

Cheese

Salad of season 9 €

Sabayon of Parmigiano Reggiano & goat cheese 12 €

figs and hazelnuts, raspberries French dressing

Cheese board 16 €

Desserts

« Strawberries of Madeleine » 16 €

Red wine, jelly chutney & sorbet with spices

Coffee mouss, crispy biscuit with "praslines" 15 €

Kawa spices, espresso ice cream

"Three Chocolate", 16 €

pepper Voatsiperifery & Tonka marshmallow & "Coeur Guanaja" ice cream

Shortbread peach mouss, 15€

Sage, thyme, mint & vine peach water ice

(please order all desserts at the beginning of the meal)

Net prices. 10% VAT included