

## We can suggest you Caviar of Sologne

**“Baerii” to accompany all dishes:**

**30g of Caviar 69€**

**50g of Caviar 112€**

### Starters

**Duck foie gras terrine 38 €**

rhubarb chutney & jelly of Bourgueil with spices

● **All Tomatoes of the Loire Valley "cooked in different ways" 24 €**

raw, dried, slow roasted & savory – tomatoes sorbet

goat cheese mousse & chips

**Freshwater bream mousse,**

● herring roe, waffle & horseradish cream 32 €

caviar of Sologne, waffle & horseradish cream 52 €

● **Snails from Cheverny “ tradition d’aujourd’hui” 27 €**

parsley coulis & garlic cream

**Blue Lobster 56 €**

crunchy herb biscuit and dill cream

### Main Course

**“Pochouse” Eel of Loire river 39 €**

tangy freshness with Sauvignon blanc

● **Wild John dory fish, broth spices 31 €**

grilled summer vegetables

**Farm Fowl from “La Mangrière” 36 €**

breast with herbs, hay juice

● **72-hour slow cooked shoulder of lamb 29 €**

Olive oil sauce & Touraine vegetables

**Calf’s head and sweet breads 44 €**

spinach, gribiche sauce and veal gravy

All our meat is of France origin. We work primarily with local and reasoned production.

### Cheese

**Cheese board 16 €**

### Dessert

● **The Strawberries**

**“of my grand-mother Madeleine” wine 16 €**

sorbet with spices

● **The Apricot, almond mouss 15 €**

Bergamot flavor cream

**The Guanaja 72% chocolate, 16 €**

sabayon, Tonka cream, raspberries sorbet

● **The Puffed pastry, 15€**

muslin & roasted hazelnuts

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