

We can suggest you Caviar of Sologne

“Baerii” to accompany all dishes:

30g of Caviar 69€

50g of Caviar 112€

Starters

Poached duck foie gras 38 €

fresh herbs, Galanga broth

● **Winter vegetables millefeuille 28 €**

herbs & beetroot vinaigrette

● **Mushroom shortbread pie 24 €**

oyster mushroom, shiitake, pholiote, creamy cream & pepper Voatsiperifery

● **Snails with garlic & parsley “ tradition d’aujourd’hui” 27 €**

● **Grilled Mackerel 25 €**

sardine broth in jelly & pickles, candied potatoes with herbs & pink pepper

Main Course

● **Candied Skrei with olive oil, lemon & ginger 28 €**

cockle, butternut & spice broth

“Pochouse” Eel of Loire river 44 €

tangy freshness

● **Scallops, 31 €**

pan fried, marinated, acidulated, caramelized cauliflower, Timur pepper

Farm Fowl from “La Mangrière” 36 €

breast with herbs, ravioli with black curry roasted, smoked tuberous chervil

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

strong lamb gravy, garlic cream & vegetables

Calf’s head and sweet breads 48 €

served with gribiche sauce and veal gravy

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

Cheese

Mache & dandelion salad 9 €

● **Sabayon of Parmigiano Reggiano 12 €**

figs and hazelnuts, raspberries French dressing

Cheese board 16 €

Dessert

● **Mango & passion fruit 16 €**

crispy white chocolate & Yuzu & mango water ice

● **Coffee mouss, crispy biscuit with “praslines” 15 €**

Kawa spices, espresso ice cream

● **Noisetier, 16 €**

creamy hazelnut & chocolate macarons

● **Pear mouss, 15€**

sage, thyme, mint & Sechouan pepper ice cream

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

Net prices. 10% VAT included