

Menu Découverte – € 58

Composed your menu with one starter, one fish or one meat, Sabayon of Parmigiano Reggiano **or** one dessert from the “à la carte” dishes preceded by ●.

Between Loire & Cher - € 85

Snails with garlic & parsley « tradition d’aujourd’hui »

**« Pochouse » Eel of Loire river
tangy freshness**

Farm Fowl from “La Mangrière”
breast with herbs, ravioli with black curry roasted,
smoked tuberous chervil

Local cheese, salad

Shortbread pear mouss,
sage, thyme, mint & Sechouan pepper ice cream

Menu coup de cœur – € 115

Freshwater bream mousse,
caviar of Sologne, waffle & horseradish cream

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

Calf’s head and sweet breads
served with gribiche sauce and veal gravy

Cheese board

Dessert
order at the beginning of the meal

Net prices. 10% Vat included

Menu du Marché

Served for lunch only except Sunday and bank holiday.

Vegetables soup, herbs cream

or

“Paté en croûte”, green salad

Market fish

or

72-hour slow cooked mouse of lamb,
strong lamb gravy, garlic cream & vegetables

Gratin of winter,
pineapple – mango & sorbet

or

apple pie

Full Menu at 32 € : Starter, Main course & Dessert

Menu at 27 € : Starter & Dessert ou Main course & Dessert

Cheese board supplement 16 €

Menu légumes & fruits – 41 €

Mushroom shortbread pie

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

Vegetable lasagna

parsley coulis & betterroot pickles

Pear mouss,

sage, thyme, mint & Sechouan pepper ice cream

Net prices. 10% Vat included

Antoine Jeudi - Owner – Chef