

Menu Découverte

Gourmet - € 58

Light menu – Starter & main or main & dessert - € 32
(served only for lunch except Sunday & bank holidays)

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

Between Loire & Cher

Gourmet - € 88

Light menu – Starter & main or main & dessert - € 65

Snails from Cheverny « tradition d’aujourd’hui »
parsley coulis & garlic cream

« Pochouse » Eel of Loire river
tangy freshness with Sauvignon blanc

Farm Fowl from “La Mangrière”
breast with herbs, hay juice

Local cheese, salad

The Strawberries “of my grand-mother Madeleine” wine
sorbet with spices

Menu coup de cœur

Gourmet - € 115

Light menu – Starter & main or main & dessert - € 82

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

Wild John dory fish, broth spices
grilled summer vegetables

Calf’s head and sweet breads
spinach, gribiche sauce and veal gravy

Cheese board

Dessert
order at the beginning of the meal

Net prices. 10% Vat included

Menu enfant

Starter, main course & dessert - 25€

Starter & main course or main course & dessert - 19€

Organic smoked salmon, salad
or Melon & smoked fillet of duck

Whiting Milling with mashed potatoes
or Lamb chop with vegetables

Soft cake of chocolate with vanilla ice-cream
or Ice cream « Terre Adélice » Bio & sablé
vanilla, chocolate, caramel, strawberry, raspberry or lemon

Menu légumes & fruits – 41 €

All Tomatoes "cooked in different ways"
raw, dried, slow roasted & savory – tomatoes sorbet
goat cheese mousse & chips

Risotto of organic spelt
with Parmigiano Reggiano

Apricot - almonds
Bergamot flavor cream

Net prices. 10% Vat included

Antoine Jeudi - Owner – Chef