

Starters

- **Mushroom shortbread pie 24 €**
oyster mushroom, shiitake, creamy cream & pepper Voatsiperifery
- 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

Main Course

- “Pochouse” Eel of Loire river 39 €**
tangy freshness with Sauvignon blanc
- **Wild John dory fish, broth spices 31 €**
grilled 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

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

Cheese

Cheese board 16 €

Dessert

- **Shortbread with pears & herbs fresh
from the kitchen garden 16 €**
figs & licorice cream
- Tulakalum 75% mousse chocolate, 16 €**
custard cream with herbal tea “Chic des plantes”,
red fruits, chocolat ice cream
- **Gratin of apple, quince & grappes 15€**
muslin & roasted hazelnuts

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

We can suggest you Caviar of Sologne

“Baerii” to accompany all dishes:

30g of Caviar 69€

50g of Caviar 112€

Suggestion of the week

- Scallops pan fried, 31 €**
butter sauce flavoured with citrus fruits, cauliflower and broccoli
- Calf’s head and sweet breads 44 €**
spinach, gribiche sauce and veal gravy

Net prices. 10% VAT included