

Menu du jour

Le gourmand - € 62

L'allégé – starter & main course
or main course & dessert- € 37

(served only for lunch except Sunday and bank holidays)

Tartare of sea bream (26 €)

Mackerel with herbs, Cucumber and radish

Quasi & knuckle of veal preserved (32 €)

Spring turnips, carrots and garlic

Chocolat, cranberries & griottes, (16 €)

biscuit dacquoise crunchy almond

Menu Végétal – 48 €

Market vegetables (28 €)

Ginger vinaigrette, eggplant caviar
celeri and tomatoes cherries

“Spring” roasted buckwheat, (29 €)

emulsion of mushrooms with citronella

Strawberries little spiced (16 €)

Rosemarine crumble,
Lemon, cucumber and mint sorbet

**We still look forward to hearing from you
in case of intolerance and allergies**

All dishes can be served a la carte

We can suggest you Caviar of Sologne

« Baerii » to accompany all dishes:

30g of Caviar 69€

50g of Caviar 112€

We can suggest you Caviar Pétrossian

« Ossetra Royal » to accompany all dishes:

30g of Caviar 95€

50g of Caviar 140€

Suggestion

**Blue Lobster 58 €
crunchy herb biscuit and dill cream**

**Turbot roasted, 46 €
Eggplant grilled and red onions
summer spinach, Hollandaise sauce**

Menu Entre Loire & Cher

Le gourmand - € 88

L'allégé – Fish or meat - € 65

Snails with garlic & parsley (25 €)

« tradition d'aujourd'hui »

Bremen quenelle, crayfish cream (31 €)

Smoked sturgeon

Farm fowl from “La Mangrière” (39 €)

**stuffed with sage, smoked potatoes
and Java's pepper sauce**

Cheese plate (16 €)

Strawberries baba, (16 €)

**vanilla diplomat cream,
Sparkling Loire wine**

All our meat and poultry is of French origin.

Net prices. 10% Vat included