

**Menu du jour**

**Le gourmand - € 58**

**L'allégé – starter & main course**  
**or main course & dessert- € 35**

(served only for lunch except Sunday and bank holidays)

**White asparagus(24 €)**

creamy cream & pepper Voatsiperifery  
Mushroom shortbread pie of the Valley

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**John Dory fish, cockles (33 €)**

**Artichoke and zucchini**  
horse-raddish sauce, pickles of red onions

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**“Caramelized appel” (16 €)**

almond mousse & vervain creamy

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**Menu Végétal – 48 €**

**Market vegetables (28 €)**

Ginger vinaigrette, cauliflower and black curry  
hazelnuts and sorrel

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**“Spring” roasted buckwheat (29 €)**

Emulsion of mushrooms with citronella

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**Strawberries little spiced (16 €)**

Rosemarine crumble,  
Lemon, cucumber and mint sorbet

**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€**

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**Suggestion**

**Sea-bass & Shellfish Tartare (33 €)**  
**onions and broad bean,**  
**shellfish sauce and celery**

**Turbot roasted, 38 €**  
**asparagus, summer spinach**  
**Hollandaise sauce**

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**Menu Entre Loire & Cher**

**Le gourmand - € 88**

**L'allégé – Fish or meat - € 65**

**Snails with garlic & parsley (25 €)**

**« tradition d'aujourd'hui »**

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**Bremen quenelle, crayfish cream (29 €)**

**Smoked catfish**

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**Farm Fowl from “La Mangrière” (38 €)**

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

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**Cheese plate (16 €)**

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**Pear baba, (16 €)**

**Poire tapée with spices, vanilla diplomat cream,**  
**poiré d'Eric Bordelet**