

RESTAURANT

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)

Marinated Scallops & sea bream (24 €)
Fennel & carrots with spices, grapefruit & Timur berries

Quasi & knuckle of veal preserved (31 €)
Root chervil, shallot & kumquat

Chocolat, cranberries & griottes, (16 €)
biscuit dacquoise crunchy almond

Menu Végétal – 48 €

Market vegetables (28 €)
Ginger vinaigrette, apple & pear with sesame

“Spring” roasted buckwheat, (29 €)
emulsion of mushrooms with citronella

Candied orange shortbread, (16 €)
Orelys mouss, Sechouan pepper ice cream

Menu enfant starter, main course & dessert – 25 €

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

Smoked salmon & salad

Blanquette style chicken breast, pomme purée

Soft cake of chocolate with vanilla ice-cream
Ou Caramel cream & shortbread

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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

Oyster & scallops Tartare (33 €)

Famille Boutrais (Cancale)

Scallops, (38 €)

Spiced shellfish sauce, cawliflower with Batak berries

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 (29 €)

Smoked catfish

Farm Fowl from “La Mangrière” (38 €)

Smoked potatoes & butternut squash

Cheese plate (16 €)

Pear baba, (16 €)

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