

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)

Terrine of knuckle of veal and duck liver (27 €)

Shiitaké & celery

White sea-bass, (36 €)

Indians spices sauce

Apple, Chocolate and ginger (16 €)

Cheese (on extra) – 16 €

Menu Végétal – 51 €

Winter Garden (28 €)

spices vinaigrette, butternut,
celery, chestnut and pears

Spelt, mushrooms and hazelnuts (29 €)

Onions and parsnip

Tangerine & chocolate (16 €)

**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

Scallops, 38 €

**lemon dressing, Timur pepper's sauce
cauliflower and turnip cabbage**

Menu Entre Loire & Cher

Le gourmand - € 93

L'allégé – Fish or meat - € 72

Oysters and sea-bass in tartare with lemon (33 €)

or

Snails with garlic & parsley (25 €)

« tradition d'aujourd'hui »

Brill, shell fish sauce (36 €)

Celery and Java's pepper

Filet of beef and knuckle (39 €)

Thyme sauce

Cheese plate (16 €)

Roasted pineapple (16 €)

Vanilla diplomat cream & vanilla ice cream

All our meat and poultry is of French origin.

Net prices. 10% Vat included