

## 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

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#### **Quasi & knuckle of veal preserved (32 €)**

Spring turnips, carrots and garlic

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#### **« Apricot » (16 €)**

**Chocolate-caramelia,  
apricots caramelized with tarragon  
and buckwheat**

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## Menu Végétal – 51 €

#### **Market vegetables (28 €)**

Ginger vinaigrette, eggplant caviar  
celeri and tomatoes cherries

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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

**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€**

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**Suggestion**

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

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

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**Menu Entre Loire & Cher**

**Le gourmand - € 93**

**L'allégé – Fish or meat - € 72**

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

**« tradition d'aujourd'hui »**

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**Bremen quenelle, crayfish cream (31 €)**

**Smoked sturgeon**

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**Farm fowl from “La Mangrière” (39 €)**

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

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**Cheese plate (16 €)**

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**Strawberries baba, (16 €)**

**vanilla diplomat cream,**  
**Sparkling Loire wine**

**All our meat and poultry is of French origin.**