

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)

Red mullet & cauliflower (26 €)

Curcuma, nuts and coriander vinaigrette

Pepper's Batak

Quasi & knuckle of veal preserved (32 €)

Red cabbage, chervil root and chestnuts

Chocolate mouss & Bailey's cream (16 €)

Pistachios and hazelnuts biscuit

Menu Végétal – 51 €

Market vegetables (28 €)

spices vinaigrette, butternut,

celery, red onions and nuts

Roasted buckwheat, (29 €)

emulsion of mushrooms with citronella

Sweetness of blond chocolate (16 €)

apple, tarragon & ginger

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

Net prices. 10% Vat included

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 - € 93

L'allégé – Fish or meat - € 72

Snails with garlic & parsley (25 €)

« tradition d'aujourd'hui »

Sturgeon quenelle, red wine sauce (31 €)

Juniper berry and red pepper from Kampot

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