

Menu du jour

Full menu - € 62

L'allégé – starter & main course
or main course & dessert- € 37

(served only for lunch except Sunday and bank holidays)

Mushroom shortbread pie of the Valley

Shiitaké pickles & water cress (27 €)

Johnn Dory fish, white butter sauce (36 €)

Spinach, smoked potatoes and grilled walnuts

Sponge cake, roasted pine-apple and rhum (16 €)

Vanilla cream

Cheese (on extra) – 16 €

Menu Végétal – 51 €

Spiced mushrooms broth (28 €)

Smoked Jerusalem artichoke,
chestnut and water cress

Spelt with green cabbage (29 €)

Kumquats sauce, chervil root

Poached pear (16 €)

Dried pears purée

**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

Scallops, 38 €

**White butter sauce and Yuzu
turnip cabbage caramelized**

Menu gourmand

Full menu - € 93

L'allégé – Fish or meat - € 72

Tartare of scallops and sea urchin (28 €)

Turbot fish, oyster sauce (36 €)

Indian cress root, tartare of seaweed

Filet of beef and knuckle (39 €)

Thyme sauce

Cheese plate (16 €)

Tangerine & chocolate (16 €)

All our meat and poultry is French origin.

Net prices. 10% Vat included