

**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)

**Knuckle of veal terrine,**

With herbs from the kitchen garden (27 €)

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**John Dory fish, sauce vierge (36 €)**

Zucchini and young potatoes,  
Ginger, sage and red onions

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**Red fruits mousse, biscuit & meringue (16 €)**

**Cheese (on extra) – 19 €**

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**Menu Végétal – 53 €**

**Quinoa, fermented mushrooms (28 €)**

Green peas, garlic mouss, beetroot and shallot

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**Nettle noodles**

**from farm Joyeux Laboureur (29 €)**

young vegetables, green asparagus & zucchini

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**Chocolate - Raspberries (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 75 €**

**50g of Caviar 120 €**

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**Suggestion**

**Blue Lobster 58 €**

crunchy herb biscuit and dill cream

**Big shrimps, 39 €**

Truffled mashed potatoes, mushroom sauce

**Strawberries from Mme Fontaine (16 €)**

flavoured with herbs and Loire red wine

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**Menu gourmand**

**Full menu - € 93**

**L'allégé – Fish or meat - € 72**

**Snails with garlic & parsley  
“ tradition d’aujourd’hui” (27 €)**

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**Brill, (36 €)**

Onions with thyme, artichokes,  
Shell fish sauce

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**Filet of beef and knuckle (42 €)**

Thyme sauce

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**Cheese plate (19 €)**

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**Strawberries baba (16 €)**

**The carte and the menus are made with fresh  
products from season and locally**

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

Net prices. 10% Vat included