

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 (29 €)

Fennel fermented & grilled, sweet spices sauce

Poultry stuffed with pepper (33 €)

Eggplant and tomatoes

Chocolate – mint - lemon (16 €)

Cheese (on extra) – 19 €

Menu Végétal – 53 €

Quinoa, fermented mushrooms (28 €)

Green peas, garlic mouss, beetroot and coriander

Nettle noodles

from farm Joyeux Laboureur (29 €)

young vegetables, green asparagus & zucchini

Chocolate - raspberries (16 €)

**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 75 €

50g of Caviar 120 €

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

Menu gourmand

Full menu - € 93

L'allégé – Fish or meat - € 72

Snails with garlic & parsley

“ tradition d’aujourd’hui” (27 €)

Brill, (36 €)

Onions with thyme, artichokes,

Shell fish sauce

Filet of beef and knuckle (42 €)

Thyme sauce

Cheese plate (19 €)

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