

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)

Veal shank terrine,

With herbs from the kitchen garden (27 €)

John Dory fish (36 €)

cauliflower & kohlrabi cabbage
smoked potatoes, walnuts & coriander

Red fruits mousse, biscuit & meringue (16 €)

Cheese (on extra) – 19 €

Menu Végétal – 53 €

“Autumn” Butternut tart (28 €)

Celery and pear chutney with chervil
French dressing Karibrest

Nettle pasta

from Joyeux Laboureur farm (29 €)

parsnip, shiitake, spinach and shallots
with mushroom sauce

Figs - grapes (16 €)

Almond ice cream

**Please let us know of any food intolerance
or 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 €

Suggestion

Scampi, lightly seared, 28 €

beetroot french dressing, parsley cream

Blue Lobster 58 €

crunchy herb biscuit and dill cream

Big shrimps, 39 €

Truffled potatoes puree, mushroom sauce

Scallops, 35 €

Parsnip cream with cepes mushroom

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 €)**

Sea Bass, (36 €)

White beans and shell fish sauce

Filet of beef and knuckle (42 €)

Thyme sauce, beetroot and nuts

Cheese plate (19 €)

Creamy pear dessert with finger biscuits (16 €)

Vanilla ice cream

**The carte and the menus are made
with fresh seasoned local products**

All our meat and poultry is French origin.

Net prices. 10% Vat included