

## Starters

**Tartare of sea bream with herbs 31 €**

spelt, parsnip puree and combawa  
fennel and sea-weeds

**“Winter” Butternut tart 26 €**

Celery and pear chutney with chervil  
French dressing Karibrest

**Duck liver and veal shank terrine,**

Jerusalem Artichoke and dried pears **32 €**

**Cold lobster, parsnip purée with walnuts 58 €**

salad of sea-weed and fennel, combawa dressing

**Caviar of Sologne Maison Hennequart**

« Baerii » 30g 75 € - 50g 120 €

## Fishes

**John Dorry fish and fennel 38 €**

shell fish sauce

**Brill, celeriac, razor clam and sorrel 46 €**

shell fish sauce

**Big shrimps, 37 €**

mashed potatoes, mushroom sauce

## Meats

**Poultry stuffed with sage 35 €**

Chestnuts and kumquat

**Filet of beef and shoulder 45 €**

Thyme gravy sauce, beetroot, watercress

**Nettle pasta**

**from Joyeux Laboureur farm 29 €**

parsnip, shitakes and shallot  
mushroom sauce

## Cheeses

**Cheese platter 19 €**

## DESSERTS

**Apples - dried fruits tarte 18 €**

almond ice cream

**Crunchy corn, chocolate-pralin 20 €**

coffee ice cream

**Millefeuille vanilla - pineapple 18 €**

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

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