

## Starters

**Small mackerel from our cost with citrus fruits 25 €**  
spelt, pickles of vegetables and sea-weeds

**Butternut tart 23 €**  
celery, pear and chervil, French dressing Karibrest

**Poached duck liver,**  
apple-pear and cumin chutney **36 €**  
marinated pear with red wine

**Scampi, lightly seared 38 €**  
beetroot french dressing, parsley cream

**Caviar of Sologne Maison Hennequart**  
« Baerii »     **30g 75 € - 50g 120 €**

## Fishes

**John Dorry fish, sea-weed steam 38 €**  
white asparagus, marinated yellow egg,  
broth of shrimps and smoked bonito

**Small sole “Grenobloise” sauce, big shrimps 44 €**  
small potatoes, condiment with garlic and parsley

**Grilled red mullet, spices “Grande caravane” 37 €**  
green asparagus and spinach, Taggiasche olives

**Diving abalone shellfish (upon arrival)**  
with mustard and garlic sauce **51 €**  
lemon condiment, potatoes purée

## Meats

**Poultry stuffed with sage 35 €**  
Chestnuts and kumquat

**Filet of beef Parthenais 45 €**  
**and shoulder with smoked spices**  
Classic Bearnaise sauce, fried potatoes and salad  
**“Pannequet” of vegetables from Touraine**  
herbs and garlic sauce **29 €**  
chickpeas cream from Joyeux Laboureur farm

## Cheeses

**Cheese platter 19 €**

## Desserts

**Apples - dried fruits tarte 18 €**  
almond ice cream

**Crunchy corn, chocolate-pralin 18 €**  
expresso coffee ice cream

**Millefeuille vanilla from Madagascar**  
**and pineapple Victoria 18 €**

**Cointreau soufflé, creamy vanilla ice cream 20 €**

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

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