

Menu du jour

Full menu - € 65

L'allégé – starter & main course

or main course & dessert- € 39

(L'allégé served only for lunch except Sunday and bank holidays)

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

Poultry stuffed with sage

Chestnuts and kumquat

or

Grilled red mullet, spices “Grande caravane”

Green asparagus and spinach, Taggiasche olives

Millefeuille vanilla from Madagascar
and pineapple Victoria

Cheese (on extra) – 19 €

Menu gourmand

Full menu - € 115

L'allégé – Fish or meat - € 89

Scampi, lightly seared,

beetroot french dressing, parsley cream

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

Filet of beef Parthenais
and shoulder with smoked spices

Classic Bearnaise sauce, fried potatoes and salad

Cheese platter

Crunchy corn, chocolate-pralin
expresso coffee ice cream

Menu Végétal – 53 €

Butternut tart

Celery, pear and chervil, French dressing Karibrest

“Pannequet” of vegetables from Touraine

herbs and garlic sauce

chickpeas cream from Joyeux Laboureur farm

Apples - dried fruits tarte

Almond ice cream

Please let us know of any food intolerance
or allergies