

## Products of excellence, off menu « Découverte »

### Starters

**Pike-perch mousse 58 €**  
caviar of Sologne, waffle & horseradish cream

### Ocean & Land

**“Pochouse” Eel of Loire river 44 €**  
tangy freshness

**Calf’s head and sweet breads 48 €**  
served with gribiche sauce and veal gravy

## We can suggest you Caviar of Sologne

**“Baerii” to accompany all dishes:**

**30g of Caviar 69 €**

**50g of Caviar 112 €**

Prix nets. TVA 10 % incluse

## Starters

**Poached duck foie gras from Andignac 38 €**

mango, shortbread spices Kawa & roasted peanuts  
(supplement 9 €)

**Spring vegetables millefeuille 28 €**

beetroot vinaigrette

**Pike-perch mousse, 32 €**

herring roe, waffle & horseradish cream  
(supplement 5 €)

**White asparagus of Touraine, 24 €**

goat mousse & chips

**Snails with garlic & parsley « tradition d'aujourd'hui » 27 €**

## Ocean & Land

**Wild John dory fish, broth spices 31 €**

asparagus & morel

**Pike-perch of Pêcherie de Loire, 28 €**

petals catfish grenaille potatoes & white onion  
(supplement 7 €)

**72-hour slow cooked shoulder of lamb 29 €**

strong lamb gravy, garlic cream & new vegetables

**Pullet Racan 36 €**

roasted & ravioli,  
small fennel & tarragon, creamed broth  
(supplement 7 €)

All our meat is of France origin.

We work primarily with small producers whose productions are reasoned.

## Cheese

**Salad of season 9 €**

**Sabayon of Parmigiano Reggiano & goat cheese 12 €**

figs and hazelnuts, raspberries French dressing

**Cheese board 16 €**

## Dessert

**« Strawberries of Madeleine » 16 €**

Red wine, jelly chutney & sorbet with spices

**Pear "Belle Hélène" 15 €**

**"Chocolate" 16 €**

Orelys & Guanaja mouss with pepper Voatsiperifery  
Sichuan ice cream

**Gratin strawberry, 15€**

apple & rhubarb, water-ice

(please order all desserts at the beginning of the meal)

Net prices. 10% VAT included