

Noble products, off menu « Découverte »

Starters

Blue Lobster 58 €

citrus fruits & Timur berry, mousse of celery & cabbage

9 Oysters n°3 "no triploid" of Boutrais Family & caviar of Sologne "Baerii" (10g) 49 €

Ocean & Land

Wild Turbot 56 €

new potatoes smoked in hay & market mushrooms

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

Vegetables and parmesan millefeuille 28 €

beetroot vinaigrette

9 Oysters n°3 “no triploid” of Boutrais Family 34 €

cress, granny smith, lemon vinaigrette
(supplement 5 €)

Small mackerel served warm, herbs mousse & sorrel 27 €

Ocean & Land

Wild Pollack, 28 €

gentle cooking, oyster emulsion,
Jerusalem artichoke & little leek

Scallops, 36 €

citronella emulsion, kohlrabi cabbage & Tartar of algae
(supplement 7 €)

72-hour slow cooked shoulder of lamb 29 €

strong lamb gravy, garlic cream & tagliatelle turnips

The Pullet Racan in two ways 36 €

poultry broth with sweet spices,
stuffed thigh Saté & sage
(supplement 7 €)

All our meat is of France origin. We work primarily with small producers whose productions are reasoned.

Cheese

Salad of season 16 €

Sabayon of Parmigiano Reggiano & goat cheese 11 €

figs and hazelnuts, raspberries French dressing

Cheese board 16 €

Dessert

Blood Orange, 15 €

chestnut – Orange brandy liqueur & water-ice

“Chocolate” Valrhona, 16 €

Guanaja mouss with pepper Voatsiperifery & Orellys

Sichuan pepper ice cream

Gratin of white chocolate, 15€

Pineapple, passion fruit & lime, water-ice

Pear mousse, baie of Passion & buckwheat biscuit 15 €

caramelized pear, chocolate-almond mousse, buckwheat ice cream

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

Net prices. 10% VAT included