

Menu découverte – € 56

Composed your menu à la carte with one starter, one fish or one meat, Sabayon of Parmigiano Reggiano & goat cheese or one dessert from the carte.

If you choose a dish with a supplement, it will be added on the price of the menu.

Menu coup de cœur – € 115

Blue Lobster, crunchy herb biscuit & dill cream

Or

9 Oysters no triploid "Ostra Regal" n°3 & caviar of Sologne "Baerii"

Wild Turbot fish roasted

potatoes smoked in hay, hedgehog & apricot-colored mushroom

Or

Calf's head and sweet breads, served with gribiche sauce and veal gravy

Cheese board

Dessert from the menu

order at the beginning of the meal

Menu légumes & fruits - 41€

Vegetables and parmesan millefeuille

carotte mousse & parsley mousse

Risotto of organic spelt

Gratin of apple, quince & grape, fig water-ice

Prix nets. TVA 10 % incluse

Menu du Marché

Full Menu at 32 €: Starter, Main course & Dessert

Menu at 27 €: Starter & Dessert ou Main course & Dessert

Served for lunch only except Sunday and bank holiday.

« Winter Salad » soft-boiled egg & fowl with herbs, dandelion & corn salad

or

Marinated Salmon & crunchy vegetables

Fish market

or

72-hour slow cooked shoulder of lamb, garlic cream

Pear « Belle Hélène »

or

Candied Butternut with vanilla of Madagascar, cream spices, chocolate Kalingo
& bulgarian yogurt ice cream

Cheese board supplement 16 €

Menu enfant

Starter, main course & dessert - 25€

Starter & main course or main course & dessert - 19€

Organic smoked salmon, salad

or Vegetable soup

Cod fish with mashed potatoes

or Lamb chop with vegetables

Soft cake of chocolate with vanilla ice-cream

or Gratin apple, quince & grape, fig sorbet

Prix nets. TVA 10 % incluse