

BISTRO MENU

Service from midday to 2 o'clock at lunchtime and from 7 o'clock to 10 o'clock in the evening

Exceptional produce :

Caviar de Sologne "Baerii" from Hennequart, traditional accompaniment

30 gr 75 €

50 gr 120 €

Chicken liver terrine, apple & pear chutney, celery and herb salad 17 €

Duo of smoked and gravlax salmon, dill cream, and trout roe 22 €

Crunchy vegetable salad (ginger- soya, sesame & olive oil dressing) 16 €

12 snails in garlic & parsley from Sologne 21 €

Tomato soup, cucumber and herb sorbet 16 €

Tagliatelle with Sainte-Maure goat cream cheese, cherry tomatoes and basil 21 €

Chicken thigh with sage, seasonal vegetables and gravy 23 €

Market fish, fennel, courgette and olive oil sauce 25 €

Saint-Hubert eggs (*prepared when ordered with the utmost care, this dish takes about 20 minutes to cook.*) 22 €

Cheese selection from Rodolphe Lemeunier and Bordier Fromagerie

3 pieces 13 €

5 pieces 18 €

Tart of the day, ice cream or sorbet and mascarpone mousse 12 €

Chocolate mousse Valrhona 70% 12 €

Crème caramel and shortbread 12 €

Creamy Yuzu and Verbena dessert, strawberry sorbet 14 €

Please let us know of any food intolerance or allergies

Net prices. 10% Vat included