

Starter

Mackerel marinated in coriander, 34€
Mashrooms and Chinese cabbage with lemongrass
toasted buckwheat

Roasted langoustines 38€
Bottarga carpaccio, beetroot cream

Butternut tart with sainte-maure- 26€
de-touraine goat cheese, red onions
and Jamaican allspice

Pressed foie gras with figs and Likouala pepper 37€
Beetroot and apple chutney with cumin

Sologne caviar Maison Hennequart
traditional accompaniments « Baerii »
30g 75 € - 50g 120 €

Fish

John Dory fillet, sweet potato with black 44€
sesame seeds, spinach and smoked trout caviar,
Hollandaise sauce

Burbot marinated with herbs 46€
and pink peppercorn, ennel, langoustine cream

Roasted Scallops, caramelised cabbage, 48€
seaweed tartare, coral emulsion

Meat

Toutes nos viandes sont d'origine France

Chicken stuffed with herbs from La Mangrière 38€
celery and chestnuts, poultry sauce with thyme

Parthenaise beef fillet Parsniprisotto, 46€
fermented beetroot, grilled almond, Malbec sauce

Vegan

Mashrooms, black garlic parsnip chervil, 25€
chestnuts and mushroom sauce

Cheese

Refined cheese platter 19€

Desserts

Chocolate-clementine 21€
timut peppercorns and mandarin sorbet

Cinnamon - coffe, cinnamon and coffee 20€
cream biscuit chocolate ice cream

Tonka pear, caramelized pumpkin seeds 20€
and pecan nuts, caramel ice cream with fresh pollen

Tatin, buckwheat biscuit tatin, 20€
style apple dome, vanilla ice cream

La carte et les menus sont élaborés à partir de
produits frais, de saison et si possible de provenance
locale.

Prix nets. TVA 10 % incluse

Discovery - 72 €

Pressed foie gras with figs and Likouala pepper
Beetroot and apple chutney with cumin

**Burbot marinated with herbs and pink
peppercorn, fennel, langoustine cream**

Cinnamon - coffe,
Cinnamon and coffee cream biscuit chocolate
ice cream

Gourmand - 126 €
Fish or Meat - 96 €

Roasted langoustines
Bottarga carpaccio, beetroot cream

**John Dory fillet, sweet potato with black
sesame seeds, spinach and smoked trout caviar,**
Hollandaise sauce

(and) – (or)

Parthenaise beef fillet Parsniprisotto,
fermented beetroot, grilled almond, Malbec sauce

Refined cheese platter

Tonka pear, caramelized pumpkin seeds
and pecan nuts, caramel ice cream with fresh pollen

Vegan Menu– 58 €



**Butternut tart with sainte-maure-
de-touraine goat cheese** red onions
and Jamaican allspice

Mashrooms, black garlic parsnip chervil, chestnuts
and mushroom sauce

Tatin, buckwheat biscuit tatin,
style apple dome, vanilla ice cream

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produits frais, de saison et si possible de provenance
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Prix nets. TVA 10 % incluse

Discovery - 72 €

Mackerel marinated in coriander,
Mashrooms and Chinese cabbage with lemongrass
toasted buckwheat

Chicken stuffed with herbs from La Mangrière
Celery and chestnuts, poultry sauce with thyme

Chocolate-clementine
Timut peppercorns and mandarin sorbet

Gourmand - 126 € Fish or Meat - 96 €

Roasted langoustines
Bottarga carpaccio, beetroot cream

**John Dory fillet, sweet potato with black
sesame seeds, spinach and smoked trout caviar,**
Hollandaise sause
(et) – (ou)

Parthenaise beef fillet Parsniprisotto,
fermented beetroot, grilled almond, Malbec sauce

Refined cheese platter

Tonka pear
Caramelized pumpkin seeds and pecan nuts, caramel
ice cream with fresh pollen

Menu Végétal – 58 €



**Butternut tart with sainte-maure-
de-touraine goat cheese, red onions**
and Jamaican allspice

Mashrooms, black garlic parsnip chervil, chestnuts
and mushroom sauce

Tatin, buckwheat biscuit tatin,
style apple dome, vanilla ice cream

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produits frais, de saison et si possible de provenance
locale.

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