

Starters

Mackerel marinated in coriander, €34
freshness of tomatoes and nectarines

Roasted langoustines 38 €
bottarga carpaccio, beetroot cream

Cucumber with garden herbs , €23
grilled buckwheat and almonds, poached shiitake
mushrooms and vegetable sorbet

Andignac foie gras, 37 €
artichoke cream with Likouala pepper and apple-pear
chutney with cumin

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

Fish

John Dory fillet, algae beans 44 €
fennel and shellfish emulsion

Grilled Brill, fine ratatouille 46 €
Spring onions and rich soup of Nantes shrimps

Meat

All our meats and poultry are of French origin

Chicken stuffed with sage from La Mangrière 38 €
Touraine chickpeas, courgette with herbs, glazed carrots,
and brown poultry sauce

Parthenaise beef fillet 46 €
aubergine caviar, tomatoes and spring onions, Béarnaise sauce

Vegan

Tomato and aubergine tart with basil 25 €
Chickpea hummus and pesto

Cheese

Refined cheese platter 19 €

Desserts

Chocolate-coffee 21 €
Almond and hazelnut praline with chocolate ice cream

Rum baba 20 €
Madagascar vanilla ice cream

Batak berry pavlova 20 €
Valrhona chocolate and strawberry ganache

Creamy Yuzu dessert 20 €
Verbena mousse with almond milk ice cream

Discovery - € 72

Mackerel marinated in coriander,
freshness of tomatoes and nectarines

Chicken stuffed with sage from La Mangrière
Touraine chickpeas, courgette with herbs, glazed carrots,
and brown poultry sauce

Chocolate-coffee
almond and hazelnut praline with chocolate ice cream

Gourmand - € 126 Fish or Meat - € 96

Roasted langoustines
Bottarga carpaccio, beetroot cream

John Dory fillet, algae beans
fennel and shellfish emulsion

(and) – (or)

Parthenaise beef fillet
aubergine caviar, tomatoes and spring onions, Béarnaise sauce

Refined cheese platter

Creamy Yuzu dessert
Verbena mousse with almond milk ice cream

Vegan Menu– 58 €



Cucumber with garden herbs,
grilled buckwheat and almonds, poached shiitake
mushrooms and vegetable sorbet

Tomato and aubergine tart with basil
Chickpea hummus and pesto

Batak berry pavlova
Valrhona chocolate and strawberry ganache

Please inform us of any food intolerance or allergies
Our menus are created using fresh, in season and where possible local produce
Net prices. 10% VAT included