

Starters

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

Roasted langoustines 38 €
bottarga carpaccio, beetroot cream

Aubergine, cucumber with tarragon, 26 €
Sainte-Maure cream and grilled nuts

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

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 shrimp bisque from Nantes

Roasted Pollack, peppers and candied tomatoes
courgette spaghetti with olive oil sauce 42 €

Meat

All our meats and poultry are of French origin

Chicken stuffed with sage from La Mangrière 38 €
Touraine chickpeas, crunchy fennel, 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

Almond lace and vineyard peaches with rosemary,
earl grey mousse and matcha green tea ice cream 20€

Discovery - 72 €

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

Roasted Pollack, peppers and candied tomatoes,
courgette spaghetti with olive oil sauce

Almond lace and vineyard peaches with rosemary,
earl grey mousse and matcha green tea 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 €

Aubergine, cucumber with tarragon,
Sainte-Maure cream and grilled nuts

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