

## Starters

### Touraine white asparagus 34 €

Whipped Sainte Maure goat cheese, watercress pesto with walnuts, smoked paprika pickles

### Roasted langoustines 38 €

Bottarga carpaccio, beetroot cream

### Pea puree, coriander 23 €

Grilled millet with almonds, spring onions

### Andignac foie gras, dried flattened pears 37 €

Apple chutney with cumin, root chervil

### Sologne caviar Maison Hennequart

Traditional accompaniments « Baerii »

30g 75 € - 50g 120 €

## Fish

### John Dory fillet, cabbage with oriental spices 44 €

Spinach and lemongrass clams

### Grilled Brill, green asparagus 46 €

Creamy prawn sauce, poached shitake mushrooms

## Meat

*All our meats and poultry are of French origin*

### Chicken stuffed with sage from La Mangrière 38 €

Spring vegetables with savory, chicken broth

### Parthenaise beef fillet 46 €

Taste of artichoke, peas and spring onions, Béarnaise sauce

## Vegan

### Asparagus and mushroom tart 25 €

Chickpea hummus and grilled onions

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## Cheese

### Refined cheese platter 19 €

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## Desserts

### Chocolate coffee 21 €

Almond and hazelnut praline with chocolate ice cream

### Rum baba 20 €

Vanilla whipped cream, caramelized pineapple and black lemon sorbet

### Batak berry pavlova 20 €

Valrhona chocolate and strawberry ganache

### Creamy Yuzu pastry 20 €

Verbena mousse with almond milk ice cream

## Discovery - € 72

### Touraine white asparagus

Whipped Sainte Maure goat cheese, watercress pesto with walnuts, smoked paprika pickles

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### Chicken stuffed with sage from La Mangrière

Spring vegetables with savory chicken broth

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### Chocolate coffee

Almond and hazelnut praline with chocolate ice cream

**Starter and main course or main course and dessert 43 €**  
*Only for lunch, but not on Sundays and public holidays*

## Gourmand - € 126 Fish or Meat - € 96

### Roasted langoustines

Bottarga carpaccio, beetroot cream

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### John Dory fillet, cabbage with oriental spices

Spinach and lemongrass clams

(and) – (or)

### Parthenaise beef fillet

Taste of artichoke, peas and spring onions, Béarnaise sauce

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### Refined cheese platter

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### Creamy Yuzu pastry

Verbena mousse with almond milk ice cream

## Vegan Menu – 58 €

### Pea puree, coriander

Grilled millet with almonds, spring onions

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### Asparagus and mushroom tart

Chickpea hummus and grilled onions

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### 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