



BETWEEN THE LOIRE VALLEY
& THE SOLOGNE FOREST

Potato, watercress,
Smoked sturgeon*

Mushroom cream,
Parsley, hazelnut

Line-caught hake,
Spaghetti squash, dried yeast*

Sologne venison,
Celeriac, quince*

Lemon, honey, pollen from
Madame Devaud

Conference pear,
Scots Pine, chestnut*

* Dishes included in the 4-course menu

4-course menu €120 - Wine Pairing 4 glasses of 8 cl €90
6-course menu €180 - Wine Pairing 6 glasses of 8 cl €120

Net prices, taxes and service included

Menus served for the entire table

All our fish and crustaceans are of A.N.E. origin

All our meats are French