



BETWEEN THE LOIRE VALLEY & THE SOLOGNE FOREST

Yellow beetroot, smoked sturgeon, hay

*Barigoule artichoke, lovage leaf, foie gras

Confit John Dory, green courgette, vadouvan

Veal loin, braised baby gem lettuce, garden sage

*Sologne apple, quince, cereals

Figs, Madame Hardy walnuts, wood sorrel

Cheese creation €22

Sainte-Maure-de-Touraine, Conference pear, honey from our beehives

3-course menu €90 - *Choice between fish or meat main course.*

4-course menu €120

6-course menu €180

***Dishes included in the 6-course menu**

Food and wine pairing - 2 glasses €35

Food and wine pairing - 3 glasses €55

Food and wine pairing - 4 glasses €75

*Net prices, taxes and service included
All our fish and shellfish are of A.N.E origin
All our meats are French.*