

DISCOVERY MENU

Tuesday to Sunday, noon and evening

35€00 ENTRANCE + MAIN COURSE + DESSERT

29€00 ENTRANCE + MAIN COURSE OU MAIN COURSE+ DESSERT

ENTRANCES

- Asparagus Gazpacho and Iberian Ham
- Beef tongue jelly hot sauce
- Market suggestion

MAIN COURSES

- Veal breast candied with hay, spring vegetable sauce with mustard of Orleans M.Pouret
- Sologne sturgeon sailor and small vegetables
- Market suggestion

Our Cheese platter from our AOC regions (supplement 6€)

DESSERTS

- Our house specialty, tarte Tatin
- Crème brûlée au Grand Marnier, tarte à l'Orange

Children's Menu (-13 years)

- 1 main course + 1 dessert to choose from the discovery + 1 drink 15€00

Prices are inclusive of vat, service included.

MAP MENU

Tuesday to Sunday, noon and evening

46€00 ENTRANCE + MAIN COURSE + DESSERT

MAP

ENTRANCES

- Perfect egg (Red Label) cold asparagus cream and Sologne Caviar 25€
 - Snacked langoustines chiffon of grilled cauliflower and hazelnut 25€
- Beuchelle Tourangelle (sweetbreads, kidneys, morels and yellow wine) 25€
 - Asparagus Gazpacho and Iberian Ham 18€
 - Beef tongue in jelly hot sauce 18€
 - Market suggestion 20€

MAIN COURSES

- Sweetbreads (France)iced peas and beans, truffled juice 28 €
- Pigeon pie and foie gras, green asparagus and carcass juice 25€
- Angus Beef tab, new bridge apples, homemade béarnaise 26€
 - Octopus snacked aioli pepper coulis and pickles 24€
 - Veal breast candied with hay, spring vegetable 20€
sauce with mustard of Orleans M.Pouret
 - Sologne sturgeon sailor and small vegetables 20€
 - Market suggestion 21€

Our Cheese platter from our AOC regions (supplement 6€)

DESSERTS

- Our house specialty, the Tarte Tatin 9€
- Crème brûlée Grand Marnier and orange tile 9€
 - Variation around Strawberry and Almond 9€
 - Soft chocolate and Timiz pepper sorbet 9€

Prices are inclusive of vat, service included.