

À LA CARTE

Starters • 17,50€

HOMEMADE SEMI-COOKED DUCK FOIE GRAS TERRINE

Toasted country bread

SCALLOPS WITH LANGOUSTINE CREAM

Red kuri squash roasted in orange juice with Timut pepper

FRESH SALMON GRAVLAX WITH DILL

Tomato and basil sorbet, makrut lime vinaigrette*

Main courses • 28,90€

BEEF FILLET Tournedos with Chanterelles and Foie Gras Cream

Comté gratin dauphinois and seasonal organic vegetables

SEA BASS FILLET, CHIVE CREAM AND CONFIT TOMATOES

Provençal niçoise and seasonal organic vegetables

DUCK BREAST WITH ORANGE AND GÂTINAIS HONEY

Comté gratin dauphinois and seasonal organic vegetables

Cheese • 9,80€

SELECTION OF AGED CHEESES

Brie de Meaux, Sainte-Maure de Touraine, Comté, mesclun and walnut vinaigrette

Desserts • 9,80€

HAZELNUT PRALINE SPONGE, WHITE CHOCOLATE AND GÂTINAIS HONEY GANACHE

Vanilla quince compote, pear sorbet*

In partnership with Dorée Cacao

PISTACHIO AND MORELLO CHERRY FINANCIER

Vanilla mousseline cream, fresh raspberries and violet ice cream*

SOFT SPONGE CAKE WITH WINE-POACHED PEAR

Cinnamon-spiced Loire wine coulis and vanilla ice cream*

