MENU

# Plaisir • 49,80€

Discovery wine pairing **+32,00€**
Prestige wine pairing **+49,00€**
Selection of aged cheeses **+8,00€**

**VENISON TERRINE WITH PRUNES AND FOIE GRAS**

Cider vinegar onions, celeriac with Orléans mustard and radicchio

**SEA BASS COOKED SKIN-ON, CÔTES DU JURA WINE SAUCE**

Sweet potatoes, spinach and tomato coulis with basil

**CRISP BISCUIT WITH BLACKCURRANT AND MAZET PRASLINES FROM MONTARGIS**

Light vanilla cream and Ardèche chestnut ice cream*

MENU

# Tasting • 68,00€

Discovery wine pairing **+39,00€**
Prestige wine pairing **+65,00€**

**DUCK FOIE GRAS WITH SAUTERNES, PEAR CHUTNEY**

Balsamic vinegar reduction and toasted country bread

**ROASTED SCALLOPS, CHAMPAGNE SAUCE**

Parsnip purée, Granny Smith apple, smoked lardons and toasted hazelnuts

**BEEF FILLET TOURNEDOS, KAMPOT PEPPER SAUCE**

Gratin dauphinois with Isigny cream, confit shallots and watercress

If you wish
**SELECTION OF AGED CHEESES +8,00€**
Brie, goat's cheese and Comté, green salad with walnuts

**DARK CHOCOLATE BROWNIE, VANILLA GANACHE, CONFERENCE PEAR**

Salted butter caramel and pear sorbet*

*In partnership with Dorée Cacao*

All our dishes are homemade from raw ingredients. Allergen list available on request.
Origin of meats: beef and lamb from the United Kingdom, venison from the European Union, foie gras from France.
* All our artisanal ice creams and sorbets are made by la Compagnie des Desserts.
**NET PRICES, SERVICE INCLUDED. ACCEPTED PAYMENT METHODS: CARDS, AMEX, CASH, ANCV, MEAL VOUCHERS**

FOOD & WINE PAIRINGS

# Plaisir Menu

**Discovery wine pairing • 15 CL** **32,00€**

| | |
|---|---|
| 2025 • VOUVRAY AOC AUSSI SEC | Catherine et Pierre Breton |
| 2022 • MONTAGNY 1ER CRU AOC LES VIGNES DU SOLEIL | Domaine Millebuis |
| 2025 • CÔTES DE GASCOGNE IGP PREMIÈRES GRIVES | Domaine du Tariquet |

**Prestige wine pairing • 15 CL** **49,00€**

| | |
|---|---|
| 2022 • SANCERRE ROUGE AOC LA CROIX DU ROY | Lucien Crochet |
| 2023 • CHABLIS 1ER CRU AOC MONT DE MILIEU | Château de Fleys |
| 2018 • SAUTERNES AOC | Les Sablettes |

# Tasting Menu

**Discovery wine pairing • 10 CL** **39,00€**

| | |
|---|---|
| 2025 • VOUVRAY AOC AUSSI SEC | Catherine et Pierre Breton |
| 2024 • SAINT-VÉRAN AOC | Domaine Innocenti |
| 2023 • SAINT-ESTÈPHE AOC | Château Rocher Coutelin |
| 2025 • CÔTES DE GASCOGNE IGP PREMIÈRES GRIVES | Domaine du Tariquet |

**Prestige wine pairing • 10 CL** **65,00€**

| | |
|---|---|
| 2018 • SAUTERNES AOC | Les Sablettes |
| 2023 • CHABLIS 1ER CRU AOC MONT DE MILIEU | Château de Fleys |
| 2018 • MARGAUX AOC CRU BOURGEOIS | Château Paveil de Luze |
| 2023 • MENETOU-SALON AOC CUVÉE PIERRE ALEXANDRE | Pierre Clément |