

NATURE

BEETROOT: (2013)	36 €
Dessert style. Coffee flavored miroir, hazelnut shortbread. Watercress and butter mousse. Smoked beetroot.	
MY BRASSICAS COLLECTION: (2007)	36 €
With a kohlrabi and peanut remoulade and turnip ice cream. Juniper berries and citrus jus.	
CELERIAC by JARDIN DES ROYS: (2017)	37 €
In a flaky pastry crust with Touraine truffles. Olive oil by Xavier ALAZARD	
THE ENDIVES COLLECTION: (2019)	39 €
Truffled chicory with different textures. Braised baby endive with green apple. Sweet onion fondant. DAVID PESCHARD's gold-of-pleasure oil	

APPETIZERS

EEL: (1988)	41 €
Pan fried fillet. Crispy golden bread crumbs with celery seeds. Seasonal salad with fried shallot dressing.	
FOIE GRAS AND DUCK FILLET: (2019)	39 €
Half-cooked tartare. Black garlic emulsion. Turnip cream. (orange)	
*SOLOGNE CAVIAR: (2011)	75 €
Prepared lobster savory flan. Potato petals with herbs.	

FISH DISHES

ROACH: (2019)	55 €
Tempura mini fillets. Mild garlic royale. Parsley gnocchi. Chicken wing jus.	
JOHN DORY WITH LANGOUSTINE TARTARE: (2004)	65 €
Creamed potato with truffle. Leek emulsion.	

MEAT AND GAME

SQUAB BY Rémy ANEZO: (1992) Pojariski thigh chop. Season vegetables Press juices.	62 €
VEAL SWEETBREADS: (1995) Roasted with cinnamon. Braising juices. Celery prepared in various ways.	63 €
THE DOUBLE LAMB CHOP: (2009) On the spot marinade with « Cœur Val de Loire » saffron. Lightly pan fried. Ebly (wheat) risotto with coconut milk.	61 €

CHEESE

TROLLEY OF SELECTED CHEESES MATURED BY Rodolphe LE MEUNIER TROLLEY OF SELECTED CHEESES MATURED BY Rodolphe LE MEUNIER	22 €
CRUNCHY ONZAINOIS AND POLENTA WITH ROSEMARY (2007) Kohlrabi carpaccio. Flowersprout and hazelnut vinaigrette.	24 €
<i>CHILDREN'S MENU (up to 12 years old)</i>	35 €

OUR PRICES ARE NET AND INCLUDE TAXES

* Dishes with an extra charge as part of a 1/2 board package.

All our meat is of French origin;

"NATURE" MENU 85 € (10 € EXTRA FOR SALAD OR CHEESE)

BEETROOT: (2013)

Dessert style. Coffee flavored miroir, hazelnut shortbread.

Watercress and butter mousse. Smoked beetroot.

CELERIAC by JARDIN DES ROYS (2017)

In a flaky pastry crust. Black and fruity by Xavier ALAZARD

THE ENDIVES COLLECTION: (2019)

Truffled chicory with different textures. Braised baby endive with green apple.

Sweet onion fondant with David PESCHARD's gold of pleasure oil

CHOICE OF DESSERT FROM THE MENU

OUR PRICES ARE NET AND INCLUDE TAXES

**ESCAPADE GOURMANDE "along by the Loire" 109 €
(10 € EXTRA FOR SALAD OR CHEESE)**

BEETROOT: (2013)

Dessert style. Coffee flavored miroir, hazelnut shortbread.
Watercress and butter mousse. Smoked beetroot.

FOIE GRAS AND DUCK FILLET: (2019)

Half-cooked tartare. Black garlic emulsion. Turnip cream. (orange)

ROACH: (2019)

Tempura mini fillets. Mild garlic royale.
Parsley gnocchi. Chicken wing jus.

SQUAB by Rémy ANEZO (1992)

Pojarski thigh chop. Seasonal vegetables. Press juices.

CHOICE OF DESSERT FROM THE MENU

OUR PRICES ARE NET AND INCLUDE TAXES

TASTING MENU 165 €

SOLOGNE CAVIAR: (2011)

Prepared lobster savory flan. Potato petals with herbs.

CELERIAC by JARDIN DES ROYS (2017)

In a flaky pastry crust with Touraine truffles. Black and fruity by Xavier ALAZARD

JOHN DORY WITH LANGOUSTINE TARTARE: (2004)

Creamed potato with truffle. Leek emulsion.

ROASTED OAT WHIPPED CREAM: (2019)

Whisky gel. Puffed buckwheat grains. Abhela honey from the Domaine.

THE DOUBLE LAMB CHOP: (2009)

On the spot marinade with « Cœur Val de Loire » saffron. Lightly pan fried.

Risotto with coconut milk.

CRUNCHY ONZAINOIS AND POLENTA WITH ROSEMARY: (2007)

Kohlrabi carpaccio. Flowersprout and hazelnut vinaigrette.

MY VERSION OF THE "CALISSON" (2018)

Frothy Provence almond paste. Candied orange with « Cœur Val de Loire » saffron.

THE TUBE WITH COCOA NIBS AND GIANDUJA (2008)

Chocolate soup with tonka bean. Green cardamom emulsion.

DESSERTS

EXOTIC WHIRLWIND (2018) Pineapple poached then roasted, mango with Voatsiperifery pepper. Sesame and banana/passion fruit/coconut sorbet.	22 €
THE TUBE WITH COCOA NIBS AD GIANDUJA (2008) Chocolate soup with tonka bean. Green cardamom emulsion.	23 €
MY VERSION OF THE "CALISSON" (2018) Frothy Provence almond paste. Candied orange with « Cœur Val de Loire » saffron.	24 €
POTATO ICE CREAM (1995) Crystallized olives. Brioche blinis and olive oil.	20 €

OUR PRICES ARE NET AND INCLUDE TAXES