

Seasonal Card

Starters

Lightly seasoned veal tartare, raspberry, Comté cheese and burnt bread powder

Green and yellow beans, seasonal flowers, nuts and yellow fruits, goat's cottage cheese

Just seared king prawns, creamy polenta, grilled corn variations, Urfa chili Chimichuri sauce

Half cooked foie gras, seasonal chutney, toasted bread "les Blés de demain" (additional 4€)

Mains

Low temperature poultry supreme, gnochetti and broad beans with poultry gravy, two lemons and rosemary salsa verde, mature Sainte Maure de Touraine shavings

Sirloin Charolais steak, aubergines and artichoke in gravy, potatoe waffles, spiced beef gravy (additional 3€)

Tuna steak, candied fennel, red pepper hell sauce, raspberries, basil and crispy quinoa

Monkfish with lemon olive oil and Espelette chili, candied carrots, peas french style with colonata lard, almond and turmeric whipped sauce

Our cheese selection matured by Raimb'ô fromages

9€

Matured Sainte Maure de Touraine cheese mousse, beetroot shavings and crispy salad

8€

Desserts

Dark chocolate ganache, caramelised popped rice, chocolate mousse, miso and black garlic caramel

Rhubarb compote, yogurt ice cream, crispy fennel flavoured meringue, verbonna flavoured olive oil

Marinated Touraine strawberry, white chocolate and lime ganache, strawberry gel, green tea flavoured rice chips

3 scoops of ice cream or sorbet (Made by the Palais de la Glace in Tours Nord)

In order to keep your waiting to a minimum, we kindly ask you to order your dessert with the rest of your meal as they require extending preparation and cooking