

Seasonal Card

Starters

Half-cooked foie gras in terine, seasonal chutney, toasted rye "Blés de demain" bread (additional 4€)

French toast style soft bread, seared king prawns, smoked paprika mayonnaise, bisque and Kimchi sesame flavoured snow peas

Burnt leeks, mashed squash, grilled octopus, clementines, coriander and chives seasonning

Perfect egg, spinach, chorizo Belotta, Mornay sauce with mature comté light mousse

Mains

Low temperature cooked Charolais beef fillet, mashed sweet potatoes, wilted spinach, butternut and Roscoff onions, straw potatoes and beef gravy (additional 4€)

Pork square, carrot pulp, candied turnips, mizuna, hazelnuts and pork gravy with Xeres vinegar

Cod loin cooked on plate, root celery, oyster mushroom compote with sea lettuce, grey prawn broth

Just seared scallops, mashed Jerusalem artichokes with foie gras, crispy Jerusalem artichokes with nuts, yellow wine whipped sauce.

Our cheese selection matured by Raimb'ô fromages

10€

Matured Sainte Maure de Touraine cheese mousse, flowers and crispy salad

9€

Desserts

Chocolate dulcey ganache, bitter cocoa biscuit, whisky caramel, Madagascar vanilla light mousse

Yuzu-Lemon meringue pie La Deuvalière style

Kiwi, pineappel and green cardamome vacherin

3 scoops of ice cream or sorbet

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