

Seasonal Menu

~Starters~

Foie gras /seasonal chutney / toasted bread (additional 4€)
Beef tartare / mustard crisp / red papper mayonnaise / baby greens
Squid ink gravlax / peas and sucrine lettuce / saffron
Confit colored tomatoes / rasberries and sage / tomato water with fennel frond

~Mains~

Charolais beef fillet / green beans / aioli / waffle potatoes with beef marrow (additional 4€)
“Touraine pink pork” / compressed carrots and bacon / orange and coriander carrots purée /
reduced juice pork
Fish fillet from the fish market / eggplant caviar with miso / confit fennel with olive oil and
walnut oil sabayon
Cod / fregola sarda with poultry jus / parmesan emulsion / Parma ham / Fried onions.

~Cheese~

Our cheese selection matured platter (+12€)
Crispy tartle / Sainte Maure de Touraine / yuzu / snow peas / sesame Kimchi (+12€)

~Desserts~

Red berries /Kampot pepper / strawberry sorbet / coconut crunch and mousse
Crispy tartlet /* seasonal fruit / dulcey ganache / lemon sorbet
Cocoa crumble /. Fleur de sel / uanilla and chocolate mousse / brownie and chocolate crunch
3 scoops of ice cream or sorbet