Seasonal Menu

By Chef Gilles Hémart

Every dish is an invitation to discover something new.
Thank you for your open-mindedness and patience as we freshly prepare your dishes.

Starters

Mackerel marinated in local Touraine liqueur, cucumber ice cream, apple compote
Vouvray AOC – €5.50, "Silex", Domaine Nicolas Brunet, 2023

Veal ravioli, vegetable broth, vegetables with gomasio seasoning
Val de Loire IGP – €5.50, "Le P'tit Renaudat", Domaine Valéry Renaudat

Carrot hummus with mango, coca cola-infused butternut squash, candied egg
Vouvray AOC Medium-Sweet – €7.50, "Carpe Diem", Vignoble Alain Robert, 2024

Thinly sliced scallops, smoked cauliflower cream, ginger and lemongrass broth (+€3 supplement)
Bourgogne Chitry AOC – €8.50, Domaine Giraudon, 2025

Main Courses

Beef cooked two ways, layered terrine of apple, potato and sweet potato, rich anchovy jus (+€5 supplement)
Côtes du Rhône AOC – €8.00, Domaine de Verquières, 2025

Mandarin-glazed trout, creamy carrot purée, saffron and citrus jus
Bourgueil Rosé AOC – €5.50, "La Romantique", Domaine Lamé Delisle Boucard, 2025

Root vegetable stew with mushrooms and truffle flavours
Pic Saint-Loup AOC – €8.50, "Carra", Château de Lascaux, 2024

Pork and octopus sausages, smoked parsnip, gravy
IGP Méditerranée Red – €7.50, "La Croix", Peyrassol, 2023

Desserts

To ensure the best possible service, please select your dessert when placing your order.

Selection of matured cheeses from France Fromages – Les Halles de Tours
Chinon AOC – €7.00, "Le Temps des Cerises", Domaine de la Noblaie, 2024

Beetroot shortbread, pepper-marinated pear pearls, beetroot and blackcurrant mousse

Kiwi in various textures, cucumber ice cream, meringue

Confit onion Joconde sponge, apple-praline and confit onion compote, potato ice cream, mole sauce

All our wines are organic, undergoing organic conversion, or HVE-certified (High Environmental Value).

Set Menu Prices

Starter + Main Course or **Main Course + Dessert** or **Starter + Dessert**	**33€**
Starter + Main Course + Dessert	**39€**
Starter + Main Course + Cheese + Dessert	**45€**

A cover charge may apply if no set menu is ordered.

Homemade

Vegetarian option

Allergen information available upon request.