

Seasonal Card

Starters

foie gras / seasonal chutney / toasted bread (additional 4€)

Prawns / French toast / snow peas / smoked paprika mayonnaise / bisque and sesame Kimchi

Asparagus / burrata di bufala / bergamot / hazelnut crumble / herb

Shoot crispy thyme tartlet / Touraine rillons / morels / brown mushroom mousse

Mains

Charolais beef fillet / potatoes / broccolini / beef jus reduced with bone marrow (additional 4€)

Veal serui rosé / spring vegetables and herbs / veal jus with anchovies

Sea bass / carrots / buckwheat / orange / fish stock with watercress

Shrei cod / fregola sarda with poultry jus / parmesan emulsion / Parma ham / Fried onions .

Our cheese selection matured by Raimb'ô fromages

12€

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

12€

Desserts

Appel / hazelnut / dulcely chocolate / madarin sorbet

Yuzu-Lemon meringue pie La Deuvalière style

Milk chocolate / coconut / green cardamome

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