



# Seasonal menu

By Gilles Hémart

Each dish is an invitation to explore.

We thank you for your open-mindedness and patience while it is being prepared.

## Starters

**Melon millefeuille, Sea bass gravlax, Anise pear, Kalamansi and Baileys**

Wine recommendation: Pays d'Oc IGP - 6,00€, Château Salitis, 2023

**Crispy veal sweetbread, Sweet potato, Tomato-pomegranate salsa and Berry sauce (+3€)**

Wine recommendation: Bourgogne Chitry AOC - 8,00€, Domaine Giraudon

**Trout maki, Fried sweet peppers, Leeks and Rhubarb**

Wine recommendation: Quincy AOP - 8,00€, Domaine Mardon, 2023

 **Candied watermelon with red berries, Radish ravioli and Tomato-pepper compote**

Wine recommendation: Bourgueil rosé AOP - 6,00€, "La Romantique", Domaine Lamé Delisle Boucard, 2023

## Main courses

**Guinea fowl glazed with passion fruit, Layered vegetables and fruits and Spicy sauce**

Wine recommendation: Vouvray demi-sec AOP - 7,00€, "Carpe Diem", Vignoble Alain Robert, 2023

**Shrimp carpaccio, hummus, crayfish-stuffed poultry, black garlic and pear**

Wine recommendation: Montlouis AOC - 5,50€, Domaine Le Pigeonnier, 2023

 **Cassava and zucchini galette, Mango and Banana**

Wine recommendation: Touraine Gamay AOP - 5,50€, "La Brossette", Domaine Joël Delaunay, 2023

**Red mullet, Lobster, Raspberry, Seeds, Grapefruit, Hibiscus and Shellfish coulis (+3€)**

Wine recommendation: Chinon AOC - 7,00€, "Le Petit Chemin", Domaine Dozon, 2023

## Desserts

To serve you better, please make your selection when ordering.

**Matured cheeses by France Fromage**

Wine recommendation: Val de Loire IGP - 6,00€, "Cabernets", Domaine Timothée Delalle, 2022

**Candied artichoke heart with caramel and tonka,  
Lemon balm and sorrel ice cream, Chocolate shards**

Wine recommendation: NON-ALCOHOLIC - 6,00€, White Sparkling, "Perles", Louis Vallon

**Sweet pea mousseline, Honey, Cardamom shortbread, Sage and Lemon**

Wine recommendation: NON-ALCOHOLIC - 6,00€, White Sparkling, "Perles", Louis Vallon

**A sweet vision of a tomato-mozzarella salad**

Wine recommendation: Cabernet d'Anjou demi-sec AOP - 5,50€, "Gourmandise" Domaine Matignon, 2024

## Tarifs

**Menu 33€** = Starter + main course **OR** main course + dessert  
**OR** starter + dessert

**Menu 39€** = Starter + main course + dessert

**Menu 45€** = Starter + main course + cheeses + dessert

A cover charge may apply if no menu is ordered.

 **Vegetarian option**

 Organic wine – in the process of conversion  
HVE (High Environmental Value)

Allergen list available on request.