

Seasonal Card

Starters

Autumn mushrooms, soy sauce candied egg yolk, cep mushrooms light mousse, bonite shavings, capres and hazelnut oil

Mount Saint Michel bay bouchot mussels, Sainte Maure de Touraine cheese cream with lime, bouillabaisse style chipped sauce, sea asparagus and ginger.

Nori candied salmon, chives flavoured leek coulis, Gribiche sauce with candied leeks

Half cooked duck foie gras, seasonal chutney, toasted bread "les Blés de demain" (additional 4€)

Mains

Sirloin steak (beef rare depending on supply arrival), potatoe gnocchis mini chanterelles, straw potatoes and reduced beef gravy (additional 4€)

Low temperature duck fillet served pink, roasted pineapple in crust (pistachios, cashew nuts and peanuts)

Seared meagre loin, carrot textures, black olive crackers and cumin flavoured beurre blanc sauce

Just seared scallops, mashed jerusalem artichoke with foie gras, crispy jerusalem artichoke with nuts, creamed yellow wine sauce

Our cheese selection matured by Raimb'ô fromages

10€

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

9€

Desserts

Saffron mango, saffron and almond shorbread biscuit, Bourbon vanilla crème brûlée, exotic sorbet and yuzu gel

Around hazelnut and citrus

58% dark chocolate ganache, honey and ginger candied pear, steusel, bitter cocoa crispy biscuit, pear sorbet

3 scoops of ice cream or sorbet (Made by the Palais de la Glace in Tours Nord)

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