

Seasonal Menu

~Starters~

Foie gras /seasonal chutney / toasted bread (additional 4€)
Asparagus / burrata di bufala / bergamot / hazelnut crumble / herb sprouts
Squid ink gravlax / peas and sucrine lettuce / saffron
Egg / artichoke, red pepper and oregano compote / smoked paprika emulsion / crispy bacon

~Mains~

Charolais beef fillet / burnt potatoes purée / broccolini / beef juice reduced with bone marrow
(additional 4€)
“Touraine pink pork” / compressed carrots and bacon / orange and coriander carrots purée /
reduced juice pork
Meagre fillet / peas and broad beans with ginger / turmeric fish stock
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~

Pae and strawberry tartlet
Mango ans saffron cannelloni / passion fruit olive oil
Cocoa crumble /. Fleur de sel / vanilla and chocolate mousse / brownie and chocolate crunch
3 scoops of ice cream or sorbet