



For a moment of conviviality

- . Crispy langoustines with basil, lemon mayo **18€**
- . Plate of Iberian ham **19€**
- . Aran-shi parmesan cheese/truffle, Wagyu Japanese secret flame grilled **17€**

The starters' side

- . Vitello Tonnato summer 2025 **14€**
- . Perfect egg from local farm *La chauvellière* on a crispy girolles mushroom pie, Collonnata bacon cream sauce, hazelnuts **14€**
- . Monkfish in pink curry gravlax, creamy burrata, Taggiashe lemon olive oil, local raspberries **16€**
- . Sweetbread nuggets hazelnuts crust, parmesan cream, pickles **19€**
- . Grilled foie gras on the BBQ, wild strawberry BBQ sauce, strawberry pickles and shiso **17€**
- . Green beans earth/sea in salad, hazelnut praline, smoked almonds, mint, feta cheese ✓ **14€**

The plancha's side

- . Nice entrecôte MDH, béarnaise sauce **26.5€**
- . « Black Angus » beef marinated in herbs, salted butter with espelette chili **28€**

Ribbs to share (2 people)*

- . Beef ribbs MDH (1.1Kg) grilled with Guérande salt, béarnaise sauce **69€**
- . Beef ribbs MDH (1.1Kg) Rossini (with warm foie gras) béarnaise sauce **79€**
- . Beef ribbs MDH (1.1Kg) smoked with vine shoots and truffle butter **75€**
- . Red tuna ribbs, spices béarnaise sauce, green lemon and coriander **59€**

**Our ribbs are served with country-style French fries with herbs and Guérande salt or homemade mashed potatoes with butter.*

- . Veal ribbs summer Milanese style (parmesan cheese/smoked mozzarella/chorizo), creamy *fregola* pasta risotto, garlic/zucchini/olive kalamata pesto **65€**
- . Marrow bones (piece) **6.5€**
- . French fries with herbs **5€**
- . Mashed potatoes **5€**
- . Bearnaise sauce, parmesan cheese cream **2€**
- . Salad **5€**
- . Mashed potatoes with truffle **8€**

Main courses

- . Chicken farmer breast, with yellow wine and morels, truffle mashed potatoes **25€**
- . The lamb in two way : grilled lamb chops and eggplants rolls Bonificienne style and smoked mozzarella, the breast in sweet spices samosa, greek yogurt/tahina **29€**
- . Tournedos beef filet, truffle brioche, grape must mustard/truffle oil mayonnaise, pan fried foie gras **28€**
- . Involtini Italian beef tartar and wagyu beef, smoked ricotta, roasted tomatoes, rocket salad **26€**
- . Grilled rock octopus with vine shoots "Rougail style" (local pig and octopus sausages), black pasta and American langoustine sauce **27€**
- . Braised veal sweatbread, orecchiette pasta and Primavera vegetable in truffle cream sauce, summer truffle slices and hazelnuts **37€**
- . « All Black » gastronomic burger (black bread, minced black Angus beef, truffle black mayo, Black tomatoes ketchup, foie gras...) **26€**
- . Iberian pork (pluma) « cooked like local Rillons », lacquered with honey and Touraine saffron, tomatoe pie, local goat cheese cream sauce **26€**
- . Crunchy red tuna, homemade creamy hummus, local chickpeas, salsa verde, Kalamata olives, green lemon, pickles and fresh herbs **29€**
- . Traditional « Beuchelle Tourangelle » (veal sweetbread/veal kidney/mushrooms fricassee ...) **29€**
- . Black Angus beef *tagliata* grilled with black olives, roasted tomatoes, traditional *pissaladière* (onion/anchovy pie) and pepper pecorino **28€**
- . Homemade gnocchis, parmesan cream cheese, artichoke, truffle ✓ **21€**

Cheese's side (pour les gourmands de salé...)

- . Cheese plate . small one **9€** . big one **17€**

Gourmet pleasures (*necessary to order at the start of meal)

- . « Bring back your strawberry » local strawberry confit, Senga strawberry sorbet, herbs cloud (lemon balm, verbena, mint), water strawberry/olive oil/balsamic, crunchy childhood tagada, small donut **11€***
- . Banana chocolate bomb, dark chocolat cake 64%, banana/old rum heart, banana sorbet, banoffee mousse, sparkling earth cacao **11€**
- . Petanque ball game *Halles place*, « your shoot or your point ? » **11€**
- . "In the honey" (citrus with honey/lemon honey cream, wood honey, hazelnuts/honey financier, Touraine cheese/flowers honey, local honey ice cream, spiced honeycomb) **11€***
- . Lemon pie MDH (lemon curd/Isigny cream/Breton biscuit/meringue/ Limoncello sorbet) **11€**
- . Brioche « french toast » salted dairy toffee and fresh vanilla ice cream, nougatine biscuit **11€**
- . Gourmet coffee (expresso with sweet petit-four) **10€**

OTHER LITTLE PLEASURES : **.Our Guanaja chocolate/hazelnuts/biscuit sausage to share 12€**

