

Seasonal Card

Starters

Lightly seasoned veal tartare, raspberry, Comté cheese and burnt bread powder

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

Crispy mini tart, cauliflower hummus, king prawns with Kimchi sesame, sprouts and crispy cauliflower

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

Mains

Sirloin Charolais or Black Angus steak, gourd squash and mushrooms, reduced beef gravy, crispy potatoes (additional 4€)

Duck filet, roasted pineapple, mango coulis, coco-satay sauce

Seared meagre lion, carrot textures, rye cream soup with tarragon oil, kumquats

Cod fillet, cauliflower, black wheat crispy biscuit, vegetable broth reduced with black garlic and teriyaki, flowers and mizuma

Our cheese selection matured by Raïmb'ô fromages

10€

Matured Sainte Maure de Touraine cheese mousse, beetroot shavings and crispy salad

9€

Desserts

Dark chocolate ganache, bitter cocoa streusel, red berries compote, vanilla crunchy and raspberry sorbet

Lime and ginger cottage cheese mousse, beetroot and hibiscus seasoning, beetroot caramel, beetroot crystals and hazelnuts soft cake

Saffron flavoured mango, almond and saffron shortbread cookies, exotic sorbet and yuzu gel

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