



# 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

Crab fritter, apple, zucchini, green curry shellfish broth (+3€)

📍 **Côtes de Gascogne IGP** – 5,50€, Alain Brumont, 2025

Shrimp and avocado taco, monkfish gravlax

📍 **Quincy AOC** – 8,00€, Domaine Mardon, 2023 🌿

🌿 **Onion gyoza, grapefruit ceviche, miso foam**

📍 **Val de Loire IGP** – 8,00€, « Moulin doré », Domaine Timothée Delalle, 2024 🌿

Veal bonbon with ricotta, crispy potato tuile

📍 **Montlouis AOC sec** – 6,00€, Domaine Le Pigeonnier, 2025 🌿

## Main courses

Merguez-stuffed chicken, apricot and date bulgur wheat, apricot-harissa jus

📍 **Reméage Syrah 100% VDF** – 7,50€, Les vins de Vienne

Piece of lobster (50gr) glazed with raspberry butter, green wheat risotto, pea cream (+5€)

📍 **Bourgogne Chitry AOC** – 8,50€, Domaine Giraudon, 2023

📍 **Chinon AOC** – 6,50€, « Le temps des cerises », Domaine de la Noblaie, 2024 🌿

Anise-glazed grey mullet, fennel, mashed potatoes, chicken jus

📍 **Montlouis AOC sec** – 6,00€, Domaine Le Pigeonnier, 2025 🌿

📍 **Saint-Nicolas de Bourgueil AOC** – 7,50€, « La Taille », Domaine de la Rodaie, 2024 🌿

🌿 **Glazed eggplant, halloumi, tomato caviar, onion ice cream**

📍 **Pinot noir** – 6,00€, Domaine Rousseau, 2025 🌿

## Desserts

To help us serve you better, please make your selection when placing your order.

Matured cheeses selected by France Fromages – Tours Market Hall

📍 **Coteaux Bourguignons AOC** – 7,50€, Domaine Louis Jadot, 2024

Melon and carrot with mild spices, light yogurt mousse, melon ice cream

📍 **Vouvray AOC Demi-sec** – 7,50€, « Les quarts de sens », Domaine Nicolas Brunet, 2023 🌿

Cherry shortbread, thyme and olive, zucchini cream, cherry ice cream

📍 **Coteaux Bourguignons AOC** – 7,50€, Domaine Louis Jadot, 2024

Crispy tartlet with pear, almond-anise cream and toasted sesame

📍 **Vouvray AOC Demi-sec** – 7,50€, « Les quarts de sens », Domaine Nicolas Brunet, 2023 🌿

### Prices

**Starter + Main Course** or **Main Course + Dessert**  
or **Starter + Dessert**

**33€**

**Starter + Main Course + Dessert**

**39€**

**Starter + Main Course + Cheeses + Dessert**

**45€**

A cover charge may apply if no menu is ordered.



Homemade

🌿 **Vegetarian option**

Allergen list available on request.