

Seasonal Card

Starters

Autumn mushrooms, soy sauce candied egg yolk, butternut light mousse, bonite shavings, capres

Vendée mogette beans in roasted poultry gravy, clams and grey shrimps, chive and sea asparagus

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 charolais steak, spinach gnocchis, crispy parsnip and reduced beef gravy (additional 4€)

Low temperature duck fillet (half-cooked) and confit, green cabbage and lard, salsify crisps, cocoa flavoured duck gravy

Oven baked cod loin, candied potatoes, grapefruit, grapefruit zest with Touraine rosé wine, coconut flavoured warm mayonnaise

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 shortbread biscuit, Bourbon vanilla crème brûlée, exotic sorbet and yuzu gel

Around hazelnut and citrus

Chocolate dulcey ganache, bitter cocoa biscuit, whisky caramel, vanilla light mousse

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