

Seasonal Menu

~Starters~

Foie gras /seasonal chutney / toasted bread (+4€)
Candied celery, parsley pesto, hazelnuts, turmeric celery milk
Crabmeat, beetroot, yuzu and timur berry, and young shoots
Seasonal mushrooms, soy-cured egg, porcini mousse and capers

~Mains~

Beef fillet, burnt pumpkin, gnocchi, chips and beef jus with bone marrow (+4€)
Chicken supreme, carrot purée, oyster mushrooms au gratin with aged Saint Maure cheese, chicken jus with honey and sherry vinegar
Seared scallops, smoked cauliflower mousseline with cumin, crispy cauliflower, yuzu and green apple beurre blanc.
Roasted cod, bulgur with preserved lemon, charred broccolini, creamy salmon rose fumet

~Cheese~

Our cheese selection matured platter (+13€)
Crispy tartlet / Sainte Maure de Touraine, yuzu, snow peas, sesame Kimchi (+13€)

~Desserts~

Chocolate, avocado, kumquat
Lemon and yuzu meringue tart, La Deuvalière style
Candied pear, vanilla cream, hazelnuts praline and salted caramel,
Three scoops of ice cream or sorbet (Palais de la glace Brand)

€21 Selection of 3 wines (starter, main course, dessert) 8cl glasses

€28 Selection of 4 wines (starter, main course, cheese, dessert) 8cl glasses