



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

Candied egg, cocoa syrup, parsnip praline, mushrooms and herring caviar

Wine recommendation: Pinot noir - 5,50€, Maison Rousseau

Pan-fried foie gras with seaweed, apple compote with smoked eel and watercress paste (+4€)

Wine recommendation: Pays d'oc IGP - 7,00€, « le Ban des Cigales », Domaine Famille Fabre

Flame-seared venison, camomile coulis, marinated radish and caramelized onion ice cream

Wine recommendation: Val de Loire IGP - 6,50€, « La Burette », Domaine Timothée Delalle

✓ **“Man’ouché” (Lebanese bread) with curry, pomegranate, goat cheese, chickpeas, black garlic cream and apiaceae salad**

Wine recommendation: Montlouis AOC - 5,50€, Domaine Le Pigeonnier, 2023



Main courses

Duck raviolis with dates, mashed vegetables and roasted meat jus with candied apricot

Wine recommendation: Périgord IGP - 6,50€, « Les Gouyats », Famille Dubard

Breaded veal, passion fruit and cauliflower purée, shredded cabbage and caper jus (+3€)

Wine recommendation: Coteaux Bourguignons AOC - 8,00€, Louis Jadot, 2024

Fish steamed in Touraine wine, arancini and squid ink biscuit

Wine recommendation: Touraine Sauvignon blanc AOC - 8,00€, « Les Chênes », Domaine des Hauts Baigneux, 2023

✓ **Orzo risotto with orange and saffron, carrot, lime & lemon**

Wine recommendation: Côtes catalanes IGP - 7,50€, « Cadireta », Domaine Lafage

Desserts

To serve you better, please make your selection when ordering.

Selection of matured cheeses by France Fromages

Wine recommendation: Chinon AOC - 7,00€, « Le petit chemin », Domaine Dozon, 2024

Chocolate cream, candied celery and fregola sarda

Banana cream, tonka bean bar, citrus gel and biscuit

Pears, Jerusalem artichoke entremet and liquorice ice cream



Tarifs

Menu 33€ = Starter + main course OR main course + dessert
OR starter + dessert

Menu 39€ = Starter + main course + dessert

Menu 45€ = Starter + main course + cheeses + dessert

A cover charge may apply if no menu is ordered.

✓ **Vegetarian option**

✓ Organic wine – in the process of conversion
HVE (High Environmental Value)

Allergen list available on request.

