



Seasonal menu

By Gilles Hémart

Starters

✓ **Asparagus and Tuna Mille-Feuille, Sweet Potato, Passion Fruit, and Coconut**

Wine recommendation: AOP Touraine Sauvignon - 5,50€, « Rendez-Vous », Famille Lebrumare, 2023

Pig's Trotter and Crayfish Ravioli, Mandarins, Citrus Meat Jus

Wine recommendation: Bourgueil rosé - 6,00€, « La Romantique », Domaine Lamé Delisle Boucard, 2023

Shrimp Remoulade with Freekeh, Grilled Avocado, and Tempura Prawns (+2€)

Wine recommendation: AOP Gros Plant du Pays Nantais - 6,50€, Folle Blanche, Famille Lieubeau, 2023

✓ **Celery and Apple Puff Pastry, Fried Cabbage, Herb Panna Cotta and Sorbet**

Wine recommendation: VDF - 5,50€, « Pinot Meunier, Maison Rousseau, 2023

Main courses

Fish from the Market in Lemon Crust, pan-fried Spinach with soy, Herb Emulsion

Wine recommendation: AOP Reuilly - 7,00€, , Domaine de Reuilly, 2023

Seaweed-Marinated Beef, Garden Vegetables with Yuzu, Black Garlic and Sesame Paste, Anchovy Sauce

Wine recommendation: AOP Saint-Nicolas de Bourgueil - 7,00€, « Domaine », Domaine Olivier

Stuffed Racan Hen, Fig purée and Fig Caponata, Pepper Jus (+3€)

Wine recommendation: AOP Touraine - 6,50€, « Les Caillasses », Domaine Xavier Frissant, 2023

✓ **Candied Mini Beetroots, Gnocchi, Redcurrant and Chili Jus, Herring Caviar**

Wine recommendation: Touraine AOP Gamay - 5,50€, Domaine Joël Delaunay, 2023

Desserts

Cheeses refined by France Fromage

Red Berries, Green Tomato and Kiwi Purée, Black Garlic Ice Cream

Wine recommendation: Chinon AOC - 7,00€, « Le petit chemin », Domaine Dozon, 2023

Seasonal Fruits Marinated with Lemon Balm and Tarragon, Peanut Cream, Tofu, Cucumber

Wine recommendation: AOP Bourgogne Chitry - 7,00€, Domaine Giraudon, 2023

Chocolate Cream, Caramel and Praline, Caramelized Hummus, Spelt Milk Porridge, Sheep Milk Ice Cream

Wine recommendation: AOP Banyuls Traditionnel Ambré- 6,50€, « Robert Pagès », Domaine Madeloc

Tarifs

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

Menu 38€ = Starter + main course + dessert

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

✓ **Vegetarian option**

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

Allergen list available on request.