



ENTRE VAL DE LOIRE & FORÊT DE SOLOGNE

Candied celeriac,
Marinated Foie Gras*

Sand Carrot with Winemaker's pepper,
Blue Lobster*

Braised red cabbage with juniper,
Wild Mallard duck*

"Peau de Paille" onion from Selles-sur-Cher
And melanosporum truffle

Ephemeral meringue,
Honey from our hives

William's pear infused with
Moss and lichen*

***Dishes included in the 4-course menu**

4-course menu €120
6-course menu €180

Net prices, including taxes and service

Menus served for the entire table

All our fish and shellfish are of A.N.E origin

All our meats are French