



## ENTRE VAL DE LOIRE & FORÊT DE SOLOGNE

Celery, lovage, and  
Pomelos\*

Scallops, jerusalem artichoke,  
Candied lemon\*

Roasted venison loin,  
Red cabbage with juniper\*

"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*