



BETWEEN THE LOIRE VALLEY
& THE SOLOGNE FOREST

Celeriac, lovage,
Grapefruit*

Green asparagus, osciètre caviar,
Pistachio, vadouvan

Pollack, baby spinach,
Romorantin sauce*

Beef filet, lettuce,
Horseradish*

Burnt kiwi,
Purple shiso sorbet

Rhubarb, sweet woodruff,
Rice tuile*

*Dishes included in the 4-course menu

4-course menu €120 - Wine Pairing 4 glasses of 8 cl €90
6-course menu €180 - Wine Pairing 6 glasses of 8 cl €120

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