

## *Starter*

Roasted ravioli with pork juice, red cabbage, apple "Rubinette" and ham from Bigorre	29,50€
Duck Foie gras cooked in a terrine, flowers and torried hazelnuts	29.00€
Hand gathered razor clams, celeriac and oyster sauce	31,00€
Crispy pig foot, duck foie gras, sweet onions from Roscoff and nori	32,00€
Shortbreab with cepes mushrooms, caviar lime and truffles from Richelais	33,00€
Marinated scallops : bitter/apple and turnip	31,00€

## *Meat*

Rack of lamb from Pyrénées : celery, organic einkorn wheat from Corbières and truffle	46,00€
Guinea fowl from Challans with walnuts wine, mushrooms from Bourré caves and spinach	45.00€
Roasted squab from Racan, beetroot/ torried cocoa nuts and wild blackberries	43,00€

# *Fish and Shellfish*

Line caught withing: shiitake mushroom/fruffle from Richelais/lemon	46,00€
Snacked scallops, mushrooms from caves, medlar and nuts	49,00€
Langoustine from our coasts cooked "a la plancha", buckwheat, oxalis and first spring cabbage	55,00€

## *Cheese*

17.00€

Cheese board

Home made marinated goat cheese, blueberries from Touraine and oil "noir d'olive"

## *Dessert*

18.00€

*Dessert should be ordered at the beginning of your meal to avoid waiting*

Roll biscuit : Riachuelo chocolate and wild blackberries

Warm soufflé with blackcurrant from Touraine and blackcurrant sorbet

Home made fresh fruits sorbet

Fresh coffee...!!!

Tart : blood orange, caramelized almonds and orange flower water

Net prices/Taxes included/TTC

# Menu at 59 euros

*starter/main course/dessert*

Scallops : fermented milk with coco nuts,  
puffed rice and miso of Michelet beans

\*\*\*\*\*

Farm veal breast, celeriac/organic einkorn wheat from Corbières  
and Tomme cheese from Touraine

\*\*\*\*\*

Bourdel with Chenin grinds, "Balsamique" of Chenin  
***(supplement 6 euros)***

\*\*\*\*\*

Blood orange zabaglione : bitter sweetness...

Net prices/Taxes included/TTC



# *Menu at 78 euros*

Scallops : fermented milk with coco nuts,  
puffed rice and miso of Michelet beans

\*\*\*\*

Poached codfish, snacked squid,  
broccoli/yuzu and quinoa

\*\*\*\*

Stuffed cabbage :  
quail, truffle juice and "boulangère" potatoes

\*\*\*\*

Cheese board

\*\*\*\*

Blood orange zabaglione : bitter sweetness...

Net prices/Taxes included/TTC



# "Winter 2020"

140€ per person, served for the whole table  
(Last order for lunch at 12:45pm and dinner at 08:15pm)

Hand gathered razor clams, celeriac and oyster sauce

\*\*\*\*\*

Marinated scallops : bitter/apple and turnip

\*\*\*\*\*

Line caught withing: shiitake mushroom/fruffle from Richelais/lemon

\*\*\*\*\*

Langoustine from our coasts cooked "a la plancha", buckwheat, oxalis and first spring cabbage

\*\*\*\*\*

Roasted ravioli with pork juice, red cabbage, apple "Rubinette" and ham from Bigorre

\*\*\*\*\*

Mille feuille with beetroot/torried cocoa nuts, pig head and wild blackberries

\*\*\*\*\*

Goat cheese marinated by us, blueberries from Touraine and oil "noire d'olive"

\*\*\*\*\*

Blood orange zabaglione : bitter sweetness...

\*\*\*\*\*

Fresh coffee...!!!