



STARTERS

Grawlax Marinated Trout

Creamy green pea purée with wild garlic • white asparagus • wasabi mayonnaise • rice tuile

Duck Foie Gras *supp 9 €*

Carrot, orange & coriander chutney • ginger caramel

Red Lentil Velouté & Beef Kibbeh

Flavors of Lebanon • labneh • kibbeh with mild spices

Veal Terrine from “La Caillère” with Tarragon and Pistachios

Pickled radishes • butter lettuce • wild garlic gribiche condiment

Plate of Normandy oysters ‘Fines de Claire n°3’

Lemon • Shallots • Red vinegar “Martin Pouret” • *6 oysters*

MAIN COURSES

Chicken Supreme “Cordon Bleu” Style

Tomme de Touraine cheese • asparagus from Mr. Billault • creamy sage polenta

Local aged Sirloin *extra 12€*

Hand cut fried potatoes • red wine sauce

Fish of the moment

Braised pointed cabbage with Korean chili • potato espuma with seaweed • ginger & sake beurre blanc

Confit Pork Shank

Fava beans with oyster mushrooms • gratin dauphinois • Satay braising jus

Dish of the moment *(may have a supplement)*

• On the blackboard

DESSERTS

Warm 64% black chocolate Mousse • Cocoa nib tuile • Madeleine biscuit

Strawberry tartlet • pistachio whipped ganache • strawberry sorbet

Caramelized Apple, Vanilla & Dulcey Entremet • feuillantine • vanilla ice cream

Artisanal ice cream (2 scoops for children or 3 scoops for adult) • flavors upon request • caramelized peanuts • crumble

Plate of local cheeses *extra €7 - 4 pieces or instead of your dessert*

STARTER / MAIN COURSE / DESSERT OR CHEESES

38€

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

35€

