

Menu 3 steps

STROLL IN THE LOIRE VALLEY

65€

To start

Semi-Cooked Duck Foie Gras & Sakura

Rhubarb Jelly & Marbled with Sakura Leaves | Cherry Wood Smoked Sea Salt |
Rhubarb & Dried Fruit Chutney

Or

Soft-Boiled Egg & Langoustines

Crispy Soft-Boiled Egg | Pan-Seared Langoustines | French-Style Green Peas &
Savory | Bresaola | « Cosses » Oil | Light Bisque

Next

Fish of the moment

Mushroom Purée with Hazelnut Oil | Spring Onion | Grilled White Asparagus |
Tempura Mussel | Matelote Sauce

Or

Confit Lamb Shoulder

Carrot Mousseline | Baby Carrot | Honey-Glazed Carrot Tatin (from our own
production) | Dried Fruit Condiment | Black Garlic & Sage Jus

Maybe

Trolley of cheeses from here and around France (extra €18)

To finish

Choice of dessert from our dessert menu

Find the list of allergens present in our dishes via the QR Code at the end of our menus or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.

Menu 4 steps

TRIP TO LOIRE VALLEY

88€

To start

Local Asparagus & Morels

Bucatini Timbale | Morels | Confit Egg Yolk | Aged Parmesan Cream

Then

Scallops

Roasted in satay butter | spelt risotto | Garlic purée and chips | Parsley emulsion and poultry jus

Next

Fish of the moment

Green Asparagus Variation | Goat Cheese Tartlet from « La Cabinette » | "Burnt" Grapefruit Condiment | Poulette sauce with fresh turmeric

Or

Aged Salers beef sirloin

Gratinated Roman-Style Gnocchi with Aged Farmhouse Cheddar | Sautéed Bimi | Broccoli Mousseline with Salad Burnet Oil | Veal Jus with Bellota Chorizo

Maybe

Trolley of cheeses from here and around France (extra €18)

To finish

Choice of dessert from our dessert menu

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Grand Menu

THE AUBERGE TASTING MENU

118€

To start

Semi-Cooked Duck Foie Gras & Sakura

Rhubarb Jelly & Marbled with Sakura Leaves | Cherry Wood Smoked Sea Salt |
Rhubarb & Dried Fruit Chutney

Then

Scallops

Roasted in satay butter | Spelt risotto | Garlic purée and chips | Parsley
emulsion and poultry jus

To continue

Fish of the moment

Mushroom Purée with Hazelnut Oil | Spring Onion | Grilled White Asparagus |
Tempura Mussel | Matelote Sauce

Next

Sweetbreads

Gratinated Roman-Style Gnocchi with Aged Farmhouse Cheddar | Sautéed
Bimi | Broccoli Mousseline with Salad Burnet Oil | Veal Jus with Bellota Chorizo

Maybe

Trolley of cheeses from here and around France (extra €18)

To finish

Choice of dessert from our dessert menu

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Desserts

Regional pear, chestnut & Sichuan pepper

Crispy meringue | diced and stewed pear | chestnut cream with pear brandy | pear sorbet

Or

Lemon & Hibiscus

Cow's milk faisselle with honey from our own production | variations of yellow lemon with hibiscus | lemon-hibiscus yogurt sorbet

Or

Millot 74% Valrhona Chocolate & Chartreuse

Creamy chocolate from "Millot Plantation, Madagascar" | Chartreuse frozen parfait | Savoie cocoa sponge soaked in Chartreuse | fresh herb gel and sorbet



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