

Menu 3 steps

STROLL IN THE LOIRE VALLEY

65€

To start

Bluefin tuna gravlax

Ginger-nori condiment | cucumber gazpacho with white balsamic and sake | white miso cucumber roll | quinoa chips

Or

Brittany octopus

Slowly confited thick slice | local fennel variations | fennel, lemon, and basil sorbet

Next

Fish of the moment

Herb and seaweed crust | Snow peas and green beans | shellfish dauphine potatoes | shrimps | samphire | « beurre blanc »

Or

Free-range guinea fowl

Slow-cooked | zucchinis | caramelized eggplant purée | leg with "merguez" spices in Ouchamps zucchini flower | verbena 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

Brittany sardines & regional tomato variations

Miso and whisky lacquered grilled sardine | sun-dried arlequin tomatoes | sardine tarama | tomato sorbet | herb coulis

Then

Blue Lobster & apricot

Apricot variations | kadaïf-wrapped claw | almond purée | garden flowers | cardinale sabayon with raspberry vinegar

Next

Fish of the moment

Barigoule poivrade artichoke "tajine" style, stuffed with ratatouille | Macaire potato | artichoke mousseline | saffron sauce

Or

Tandoori glazed lamb

Tandoori-marinated and roasted saddle | crispy shoulder | tomato and pesto panisse | grilled beef heart tomatoes with Cecina | Kalamata olive jus

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

118€

THE AUBERGE TASTING MENU

To start

Bluefin tuna gravlax

Ginger-nori condiment | cucumber gazpacho with white balsamic and sake | white miso cucumber roll | quinoa chips

Then

Blue Lobster & apricot

Apricot variations | kadaïf-wrapped claw | almond purée | garden flowers | cardinale sabayon with raspberry vinegar

To continue

Fish of the moment

Barigoule poivrade artichoke "tajine" style, stuffed with ratatouille | Macaire potato | artichoke mousseline | saffron sauce

Next

Sweetbreads

Tomato and pesto panisse | grilled beef heart tomatoes with Cecina | Kalamata olive jus

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

Peach & Hibiscus Carcadet Infusion

Puff pastry tartlet | peach marmalade | vanilla crèmeux | flat peach poached in Carcadet | roasted peach | crispy tuile | hibiscus Carcadet sorbet

Or

Rhubarb and Seasonal Flowers

Candied Mira rhubarb, raw and in a tartlet | Poached Framboisine rhubarb and rhubarb sorbet | Panna cotta with seasonal flowers, lemon balm and rhubarb juice

Or

Millot 74% Valrhona Chocolate, Hazelnut & Miso

Chocolate from Madagascar's Millot Plantation | Hazelnut cream tartlet | Shards of chocolate and roasted hazelnut | Miso foam | Miso-hazelnut chocolate espuma | Hazelnut ice cream



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