MENUS SALONS

MENU A 60€

ENTREES

Beets salad dressed like a tartare, fresh herbs whipped cream cheese

Hearts of leeks, slightly sour sauce, toasted hazelnuts

Pumpskin soup, melted blue cheese

Wild boar terrine, gherkins

PLATS

Seabass, leeks fondue and a lemony cream sauce

Traditional Veal stew, carrots, button mushrooms, small onions and Basmati rice

Spelt risotto, mascarpone and parmesan, seasonal vegetables

DESSERTS

Rhum baba, whipped cream

Floating island, vanilla custard cream

Dark chocolate mousse

Praliné ganache cream puff

BOISSONS

1 bottle of wine for 3 person

Touraine blanc « Pointe d'agrume »

Et

Bourgueil rouge Delaunay

Coffee / water

MENU A 76€

1 flûte de champagne

ENTREES

Duck foie gras terrine, apple and pear chutne, toasted sourdough bread

Beets salad dressed like a tartare, fresh herbs whipped cream cheses

Hearts of leeks, slightly sour sauce, toasted hazelnuts

Green lentils salad, smoked bacon

Marinated herring filet, potatoes, carrots and onions

PLATS

Seabass, leeks fondue and a lemony cream sauce

Duck leg confit, garlic potatoes

Beef filet, crispy potato mille feuille

Traditional Veal stew, carrots, button mushrooms, small onions and Basmati rice

Spelt risotto, mascarpone and parmesan, seasonal vegetables

DESSERTS

Rhum baba, whipped cream

Floating island, vanilla custard cream

Dark chocolate mousse

Praliné ganache cream puff

Caramelized apples and a white chocolate ganache on a cripsy layer

BOISSONS

Pouilly fumé, Terres de Caillottes "FX Bard" Et Chinon La petite timonerie " FX Bard" 2022

Coffee / water

MENU SALON

MENU GOURMAND A 98€

(1 glass of champagne per person/ 2 piece of salt per person)

ENTREES

Duck foie gras terrie, apple and pear chutney, toasted sourdough bread

Beet salad dressed like a tartare, fresh herbs whipped cream cheese

Hearts of leeks, slightly sour sauce, toasted hazelnuts

Traditional Lyonnaise's pistachio sausage baked in a crusty and fluffly brioche, green salad

Green lentils salad, smoke bacon

Marinated herring filet, potatoes, carrots and onions

PLATS

Seabass, leeks fondue and a lemony cream sauce

Duck leg confit, garlic potatoes

Beef filet, bone marrow, large conflit shallot, crispy potato cake, Loire's red wine sauce

Pork filet mignon with bacon, old fashioned mustard sauce, seasonal vegetables

Traditional Veal stew, carrots, button mushrooms, small onions and Basmati rice

Spelt risotto, mascarpone et Parmesan, seasonal vegetables and mushrooms

FROMAGES

Cheese plate from Val de Loire and apple chutney

DESSERTS

Homemade Rum baba, whipped cream

Floating island, caramel and sliced almonds, crème anglaise

Dark Chocolate mousse

Praliné ganache cream puff

Caramelized apples and a white chocolate ganache on a cripsy layer

BOISSONS

1 bouteille de vin pour 3 personnes
Touraine blanc « Pointe d'agrume » Et Bourgueil rouge Delaunay

Coffee / Water