

À LA CARTE

LES ENTRÉES

CAVIAR FROM SOLOGNE	67
cucumber, cottage cheese from Le Croc du Merle, marigold	
MALLARD DUCK PITHIVIERS	49
duck foie gras, cabbage and tansy vinaigrette	
GAME PARTRIDGE	36
tomatoe water, verbena, taggiasche olive	
POACHED PORCINI MUSHROOM	38
nasturtium, ewe tomme cheese stock	
FOIE GRAS FROM VILLERMAIN	45
confite with salt, parsnip, parsley, wild garlic vinagear	

LA PÊCHE

ZANDER CONFIT	49
with bee wax, squash, swiss chard	
LOIRE CARP « À LA CHAMBORD »	57
truffle, crawfish, Cheverny wine sauce	

LA TERRE

FRENCH WAGYU BEEF	88
turnip, miznua black sesame	
HARE A LA ROYALE	64
fresh rye flour pasta, celery	
GELINE DE TOURAINE CHICKEN	45
poached with Combawa, beans, steam bread	

LES FROMAGES

« DOMINIQUE FABRE » GOAT CHEESE	17
light mousse, aged dried shaving, wild herbs and flowers	
AGED CHEESE ASSORTIMENT FROM BORDIER	19
and our locals producers	

LES DESSERTS

CHESTNUTS	21
tender biscuit, smoked tea, calamondin citrus	
POCHED PEARS	21
caramel, French toast, melissa	
UGANDA ORIGINE CHOCOLAT	21
in different texture and tansy	
FIG	21
honey from the garden, shortbread, hyssop	
« PATTE DE LOUP » APPLE SOUFFLE	23
cider sorbet, apple confite, blackcurrants streusel	

Chef de cuisine : Christophe Hay
entouré de Baptiste Ingouf, Marie Gricourt, Marie Fourmont,
Takahiro Manabé, Théo Blanchard, Alexandre Mornet, Léa Villarmé
et leur équipe.