



STARTERS

BRAISED ENDIVE

cottage cheese mousse,
walnuts from the grande
Vove

CESLESTINE'S EGG

meurette, puffed bread

TROUT GRAVLAX

broccoli, grilled buckwheat

THE BISTRO PATÉ EN CROÛTE

game birds, garden goji
berries

MAIN COURSES

LOIRE FISHES MOUSSE

Button mushrooms, cress
water

VEGETAL POT-AU-FEU

burned onion consommé,
tansy

JULIE'S POULETTE

poched in hay, garden
vegetables, tarragon

HUNTING MOUFLON

horseradish gnocchi,
spinach

VEAL CHOP

squash, ceps
(for 2 pers., supp. 15€)

DESSERTS

MONT BLANC

chestnut, vanilla, meringue

ILLANKA CHOCOLAT

spoon biscuit, tonka ice
cream

POACHED PATTE DE LOUP APPLE

like a tarte Tatin, ice cream

BIZZARIA LEMON

green tea mousse, soft
biscuit

MENUS

FORMULAS	2 choices 24€	3 choices 34€	4 choices 44€
CHILD MENU (under 10 years old)		2 choices 10€	3 choices 15€

TO SHARE

Silure fish and chips, gribiche of the Bistro	10€
Gascon pork saucisson	7€
Terrine of Chambord game, pickels	7€
Matured cheese assortment	10€

They created the menu with Christophe Hay
Nicolas Aubry, Marie Fourmont, Laurent Ibao, Briac Le Calve

We use a 100% recycled 