

Starters

Shrimp from Poitou Charentes, cereals, lime and fermented coco nut milk	32,00€
Duck Foie gras cooked in a terrine, flowers and torrified hazelnuts	29,00€
Fontainebleau with corn leaf, "cepes" mushrooms from Loches and ham "Kintoa"	30,00€
Scallops, first radish of Autmun and sea lettuce	31,00€

Main dishes

Snacked "cepes" mushroom "à la plancha", organic einkorn wheat from Corbières and ham "Kintoa"	38,00€
Caramelized line caught hake with wine lees, celery and sea lettuce	43,00€
Snacked scallops "à la plancha", beans "Michelet", fennel and dill	48,00€
Sweetbread*, corn from Nourray and basil	48,00€
French partridge in 2 services: - Legs with new chenin wine consommé - Chest with clay crust cooked with chenin wine	58,00€

* Origine France

Prix TTC, service included



Fait maison

Home made

Cheese

14,00€

Cheese plate from our area and elsewhere

Cottage cheese from Limouzin : bio hay / pear / nuts

Desserts

18,00€

Dessert should be ordered at the beginning of your meal to avoid waiting

Crunchy: Chasselas grape, barberry and vine leaf

Warm soufflé with blackcurrant from Touraine and blackcurrant sorbet

Capucine flower, "Mangaro" Chocolate and rare pepper from Madagascar

Frozen vacherin: Blackberries/ Tonka broad / "Riachuelo" Chocolate

Pear from "Buron" house poached with licorice stick, juice and "creme brulee"

Prix TTC, service included



Masked Menus

Just say your allergy, dietaries restriction...

Menu Terroir

59,00€

3 courses

Menu Complet

78,00€

5 courses

Menu Automne

98,00€

Tasting menu 7 courses

served for the whole table

(last order for lunch at 12:45pm and dinner at 08:15pm)

Prix TTC, service compris

