

BETWEEN THE LOIRE VALLEY  
& THE SOLOGNE FOREST

Cucumber and curry herbs,  
Sologne caviar\*

Blue lobster, rapeseed oil emulsion  
and sour condiments\*

Candied kohlrabi  
with cider vinegar

Braised veal chuck,  
sorrel condiments and capers\*

"Peau de paille" Onion

Rhubarb and peppered mint\*

\*Dishes included in the 4-step menu

**4 Course menu 120€** - Food and wine pairing, 4 glasses of 8cl 90€

**6 Course menu 180€** - Food and wine pairing, 6 glasses of 8cl 120€

*Net prices, taxes and service included*

*Menus served for the entire table*

*All our fish and crustaceans are of A.N.E. origin*

*All our meats come from France*