

Seasonal Menu

Starter

Half cooked duck foie gras, chutney, Touraine apple and grapefruit marmalade
(homemade foie gras take-away 84€/kg)

Seared king prawns, creamy sweet potatoes, shiitake mushrooms,
mango and black radish salad

64°C egg, fried boiled chicken dumpling with truffle oil flavoured poultry broth, some vegetables.

Gravelaks trout, brocolis and Victoria pineapple taboulé

Dishes

Black Angus chuck steak, foie gras and Sichuan pepper tortilla, beef gravy

54°C cooked poultry suprême, pumpkin,
mulled wine style gravy, homemade nutsy muesli

Seasonal fish fillet, candied lemon barley, fluffy cauliflower mousse lovage sauce

Seared scallop, mashed butternut squash, caramelised pear,
peanuts and coriander pesto

Cheeses

Plate of fine cheeses 7,00 €

Desserts

Warm dark chocolate fondant, praline flavoured custard, blood orange sorbet

Peanut, banana and vanilla pudding lifted with yuzu juice

Deuvalière style lemon pie

Roasted pineapple, fluffy coconut mousse, lime and pomegranate meringue biscuit.

3 scoops of ice cream or sorbet* (made by Le Palais de la Glace in Northern Tours)



*All our dishes are homemade from fresh gross products unless otherwise mentioned

**In order to keep your waiting to a minimum, we kindly ask you to order your dessert with the rest of your meal as they require extended preparation and cooking