

Seasonal Menu

Starters

Scallop and green meat radish carpaccio,
vanilla and passion fruit, kimchi style pomegranate and sesame

65° egg, corn cream, raw button mushrooms,
grated truffle, coriander flavoured truffled croutons

Just seared king prawns, grilled leek whites,
saffron flavoured potatoe mousse, leek greens coulis and iberic chorizo

Pressed chicken with foie gras, mini toasts,
herbs salad and mango coulis

Dishes

Black Angus chuck steak, mashed sweet potatoes,
potatoes and 36 month Comté cheese croquettes, well seasoned beef gravy

Roasted then grilled octopus, cooked an raw squash with smoked chili,
black garlic and charcoal hot mousse, kumquat and croutons

Duck fillet served pink, candied endive, red cabbage jam,
mashed tuberous chervil, reduced duck gravy

Cod with nori and Touraine rillons, celery and young leek mousseline,
buckwheat whipped sauce

Cheeses

Plate of fine cheeses 7,00 €

Desserts

Lemon-yuzu meringue pie, «la Deuvalière» style

Chocolate and beetroot brownie, ivory chocolate and Espelette chili ganache,
beetroot gel and dark chocolate crispy

Candied then burnt pineapple, coconut spongecake,
passion fruit cream, pineapple, cardamom and yuzu gel

3 scoops of ice cream or sorbet (Made by the Palais de la Glace in Tours Nord)



*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