

Our Chef , Maître Cuisiner de France, Régis Guilpain and his team suggest you

STARTERS

Portion

The Crab

Crumbled with citrus fruits and courgettes, avocado's spiced cream

25.00 €



The Gambas

Bavarois of peas and oranged-carrot's emulsion, brochette of gambas with ten spices

23.00 €



The Duck's Foie Gras

Stuffed with traditional marinated pears, toasted cereal bread

26.00 €

Girolles velouté

And potted meat of duck confit, foie gras chip

22.00 €



Our Chef's favorites

MAIN COURSES

Portion

The Red Mullet

And pan-fried “ Foie Gras ”, caviar of aubergine, fennel cooked in Kadaif pastry, light juice with spices

30.00 €

The Cod Fish

A tomato and parmesan crumble, a sweet peppers mash, Espuma of Charlotte potatoes with preserved garlic

27.00 €



The Pike Perch

Cooked with Citronella, vegetables spaghettis
A broccoli cream

33.00 €

The Pigeon

Roast with hazelnut oil, kale and creamy parsnip

34.00 €

The Lamb Saddle

In herbe pastry, cannelloni of confit lamb shoulder, spring vegetables and broad bean's cream

31.00 €

The Fillet of Beef

Pan-fried with Ratte potatoes and baby artichokes, A Chinon red wine sauce and a Asparagus tempura

36.00 €



The Veal's Sweetbreads and Kidneys

Cooked as a traditional “ beuchelle à la tourangelle ” and served with tagliatelles

33.00 €

CHEESE

Portion

The selection of matured cheeses

12.00 €

Seasonal salad, choice of dressing (walnuts, olives, hazelnuts)

8.00 €

DESSERTS

Portion



The Dried Apple

The crisp pastry with dried apples, muslin Carambar, wine sorbet

13.00 €

The Chocolate

Chocolate “Guanaja” bar and its granita, lollipop chocolate-liquorice

14.00 €

The Raspberry

On verbena jelly, vanilla milk shake

12.00 €

The strawberry,

A crusty strawberry biscuit, a pipette of nectar, served with a fresh mint ice cream

14.00 €

These desserts need to be ordered at the beginning of your dinner :

The raspberry warm soufflé

16.00 €

The chocolates VALRHONA used in the desserts are sold at the reception.

« Saveurs et Parfums » Menu

Duck's foie gras stuffed with traditional marinated pears, toasted cereal bread



Red mullet and pan-fried “ Foie Gras ”, caviar of aubergine, fennel cooked in Kadaif pastry, light juice with spices



Freshness of apricot and lavender



The pigeon roasted with hazelnut oil, kale and creamy parsnip



Selection of matured cheeses



A crusty strawberry biscuit, a pipette of nectar, served with a fresh mint ice cream

Menu at 69.00€ without drinks

« Summer » Menu

Girolles velouté and potted meat of duck confit, foie gras chip

OR

Spicy large prawns skewer with a garden peas cake and a combination of carrot and orange emulsion



Cod Fish in tomato and parmesan crumble, sweet peppers mash, espuma of Charlotte potatoes with preserved garlic

OR

Supreme of poultry stuffed with asparagus and crystallized tomatoes



The crisp pastry with dried apples, muslin Carambar, wine sorbet

OR

The raspberry on verbena jelly, vanilla milk shake

**Menu at 45.00€ without drinks
7.00€ supplement for cheeses**

LES CLASSIQUES

Seasonal vegetables soup or gazpacho	10.00 €
Thin melon slice and raw ham	18.00 €
Omelette « fine herbs or ham or cheese or mushrooms » served with a mesclun salad	12.00 €
Fresh pasta with smoked salmon or tomato sauce	16.00 €
The home-made smoked salmon, sweet and sour cream and toasted bread	21.00 €
Tomato with mozzarella and basil	16.00 €