

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Carpaccio of smoked monkfish & Sologne caviar

Fried quail eggs in herb breadcrumbs | grilled avocado | grapefruit | sweet and sour vegetables | Sologne caviar

Or

Duck Foie Gras & Mont-près-Chambord Pear

Semi-cooked foie gras | pear chutney with dried fruits | pear poached in spiced red wine | pickled black grapes

Next

Fish of the moment

A combination of squash of the moment | praline seeds | real wasabi | coffee beurre blanc

Or

Iberian Pork Secreto

Cabbage stuffed with ginger | crispy goat cheese ravioli from the region | Local mustard sabayon and tamarind jus

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

Find the list of allergens present in our dishes via the QR Code at the end of our menus or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.

Menu 4 steps

88 €

TRIP TO LOIRE VALLEY

To start

Urchin and Langoustine

Sea urchin served in a thin fennel tartlet | langoustine in a puffed rice crisp | jalapeno mayonnaise | mango fennel condiment | head bisque

Then

Scallops

Jerusalem artichoke confit and lightly smoked mousseline | pecan and passion fruit butter | minute marinated carpaccio and grenadilla granita

Next

Fish of the moment

Roasted cauliflower and brown butter purée | kumquat confit with white balsamic | sudachi | fish broth with coconut milk and Corsican yuzu

Or

Corrèze veal tenderloin

Candele pasta stuffed with camus artichoke and foie gras | glazed salsify with sherry vinegar and roasted hazelnut powder in crispy bread | yellow wine jus

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Grand Menu

118 €

THE AUBERGE LA CAILLERE TASTING MENU

To start

Urchin and Langoustine

Sea urchin served in a thin fennel tartlet | langoustine in a puffed rice crisp | jalapeno mayonnaise | mango fennel condiment | head bisque

Then

Scallops

Jerusalem artichoke confit and lightly smoked mousseline | pecan and passion fruit butter | minute marinated carpaccio and grenadilla granita

To continue

Fish of the moment

A combination of squash of the moment | praline seeds | real wasabi | coffee beurre blanc

Next

Sweetbreads

Candele pasta stuffed with camus artichoke and foie gras | glazed salsify with sherry vinegar and roasted hazelnut powder in crispy bread | yellow wine jus

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Desserts

Regional pear, chestnut & Sichuan pepper

Crispy meringue | diced and stewed pear | chestnut cream with pear brandy | pear sorbet

Or

Potimarron from our garden & mandarin

Potimarron trompe-l'œil with vanilla and variations | hazelnut streusel | mandarin kalamansi sorbet

Or

Valrhona 68% Chocolate "Nyangbo" & Buckwheat

Chocolate cream infused with Jamaican pepper | Crispy gavotte | Almond-buckwheat praline | Buckwheat ice cream



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