

# Menu 3 steps

65 €

## STROLL IN THE LOIRE VALLEY

### To start

Carpaccio of smoked monkfish & Sologne caviar

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

Or

Pike & Snails

Pike mousseline | pig's trotter and snail ragout | crispy kasha tuile | horseradish cream | burnt onion emulsion with yellow wine

### Next

Fish of the moment

Cooked gently in zucchini flower | grilled zucchini condiment | stuffed piquillo | bergamot verbena butter

Or

Local braised beef chuck

Long braised served crispy | foie gras | buckwheat and local carrot tartlet glazed with Lagavulin | caraway tisane

### 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

#### Local tomatoes

Candied cherry tomatoes & beef heart « au naturel » | rhubarb pickles | vegetable soil | focaccia tiles | burrata basil ice cream & 'Green Zébra' tomato juice

### Then

#### Brittany lobster

Roasted Solliès fig with sweet spices | pressed aubergine confit | fig compote with sesame kimchi | shiso tempura & cardinal sabayon

### Next

#### Fish of the moment

Gnocchi stuffed with wild mushrooms | roasted artichoke poivrade | purée soubise | sauce marchand de vin

Or

#### Duck

Pepper roast | spinach and ricotta barbajans | celeriac and green apple | Green pepper sauce

### 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.

# Grand Menu

118 €

## THE AUBERGE LA CAILLÈRE TASTING MENU

### To start

#### Local tomatoes

Candied cherry tomatoes & beef heart « au naturel » | rhubarb pickles | vegetable soil | focaccia tiles | burrata basil ice cream & 'Green Zébra' tomato juice

### Then

#### Brittany lobster

Roasted Solliès fig with sweet spices | pressed aubergine confit | fig compote with sesame kimchi | shiso tempura & cardinal sabayon

### To continue

#### Fish of the moment

Cooked gently in zucchini flower | grilled zucchini condiment | stuffed piquillo | bergamot verbena butter

### Next

#### Sweetbreads

Pepper roast | Spinach and ricotta barbajans | Celery root and green apple | Green pepper sauce

### 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.

# Desserts

## Local pear & Valrhona Guanaja 72% Grand Cru chocolate

Diplomat cream with green aniseed | creamy dark chocolate | candied pear balls | pear and green aniseed sorbet

Or

## Fine tart with Solliès figs

Creamy pine nut praline | green apple jelly | fig marshmallow | fig and white Penja pepper sorbet

Or

## Chocolate, Tonka & Macadamia Nuts

Valrhona milk chocolate | crunchy cocoa nibs and Tonka bean caramel | vanilla and Macadamia ice cream



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.