

Menu 3 steps

STROLL IN THE LOIRE VALLEY

65€

To start

Scallop and Mushroom Corolle

Crispy tartlet | regional mushroom duxelles and purée | Morvan hazelnut "cazette" | yellow wine sabayon

Or

Grilled squid Terre-Mer

Minute grilled squid from Brittany | crispy oysters and black pudding | regional apple | lightly smoked creamy potatoes and squid ink vinaigrette

Next

Fish of the moment

Modern Cotriade | Stuffed Mussel | Crispy Shrimp | Saffron-Infused Confit Fennel | Lobster Ravioli | Crab Broth

Or

Free-range poultry

Slow-cooked | Leg in ravioli and Parmesan crust | Salsify variations | Albufera sauce and poultry jus

Maybe

Trolley of cheeses from here and around France (extra €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

TRIP TO LOIRE VALLEY

88€

To start

Beef smoked with vine shoots

Rolled in the spirit of a pot-au-feu | Confit oxtail | Horseradish ice cream | Clarified broth

Then

Scallop and local truffle croque

Celeriac and walnut risotto | Poultry jus with walnut wine

Next

Fish of the moment

Slow-cooked | Crispy spinach with ginger and lemon | Green lentil variations | Fish fumet with Génépi

Or

Brittany pigeon

Roast | White cabbage grilled with ginger | chickpea purée with cumin | thigh pastilla with kumquat | bulgur with dried fruit | Date banana condiment and juice

Maybe

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

To finish

Choice of dessert from our dessert menu

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Grand Menu

THE AUBERGE TASTING MENU

118€

To start

Beef smoked with vine shoots

Rolled in the spirit of a pot-au-feu | Confit oxtail | Horseradish ice cream | Clarified broth

Then

Scallop and local truffle croque

Celeriac and walnut risotto | Poultry jus with walnut wine

To continue

Fish of the moment

Slow-cooked | Crispy spinach with ginger and lemon | Green lentil variations | Fish fumet with Génépi

Next

Sweetbreads

Slow-cooked | Leg in ravioli and Parmesan crust | Salsify variations | Albufera sauce and veal jus

Maybe

Trolley of cheeses from here and around France (extra €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

Lemon & Hibiscus

Cow's milk faisselle with honey from our own production | variations of yellow lemon with hibiscus | lemon-hibiscus yogurt 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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