

Menu Belmont - 3 courses - 44€

Menu de Brunet - 4 courses - 52€

**Chiefs Teddy RAGAIN, Pierre THOMAS and their team
suggest you the following :**

Starters - 14€

The asparagus, 

white asparagus, raw and cook, candied egg yolk, bear's garlic pesto

The crab,

ginger crabmeat, Granny Smith apple

The eggplant,

parmesan cheese eggplant, tomato pineapple coulis

The salmon gravlax

candied lemon and dill condiment, fermented milk dressing

Mains - 28€

The veal loin, (+3€)

green peas tartelette, Angostura infused juice

The Chicken supreme,

yellow poultry pickled with candied lemon, citrus quinoa, chicken supreme reduction sauce

The Sea bream,

curry and mint potato mousseline, asparagus and fava beans, lemon and soja emulsion

The falafel of coral lentils, - 20€ 

fresh cheese hummus, marinated pomegranate with Campari, chervil and almond salad

Cheeses - 11€

The creamy of Saint Nectaire, white grapes paste made with white wine of Touraine, candied orange crunchy

The cheese selection, from les Halles de Tours (+3€)

Desserts - 12€

The Lemon of Iran,

lemon kalamansi mousse, heart of Iran dark lemon, mango glaze, sugar tiles and dark lemon zest

The mille-feuilles,

caramelised, vanilla whipped cream, yellow peach compote

The bounty,

coconut mousse, dark chocolat crunch, passionfruit insert

The strawberry,

balsamic mousse of Modène, strawberry gariguettes de Touraine compote, pistachio biscuit, artisanal sorbet