



Trio Menu 40 € / Gourmet Menu 45 €

Starters

Homemade Foie Gras , apricot and elderflower chutney	15.00 €
Tomato , gazpacho, Sainte Maure goats cheese, crispy tomatoes Espagnol style 	11.00 €
Egg , inspired by carbonara	12.00 €
Mackerel , in escabeche (vinegar, white wine, coriander), apple crèmeux and seafood sauce	13.00 €
Veal , tartare, meat juice dressing and tomatoes pickles	14.00 €

Main Courses

Charolais Beef , ratatouille, red pepper coulis et avocado butter	25.00 €
Lamb saddle , pesto, glazed daikon, pressed potatoes	24.00 €
John Dorry , black garlic, pepper and bergamot broth, raw and cooked vegetables	23.00 €
Sea Bream , virgin oil and artichoke in different ways	22.00 €
Carrot , velouté, tartare, glazed, chips and bulgur 	19.00 €

Cheeses

Cottage cheese , served with fresh herbs, crispy onions and balsamic vinegar	10.00 €
The Cheeses trolley from les Halles de Tours , cheeses selection from Adeline and Hans Kricher	12.00 €

Desserts

Strawberry and Basil , lemon Gênes sponge, Limoncello mousse, strawberry, and basil ice cream	12.00 €
Chocolate Lingot , after eight style and mint chocolate ice cream	12.00 €
Cheesecake , mango heart and speculoos biscuit	11.00 €
Raspberry cake , crispy rice and white chocolate mousse	10.00 €
Tapioca , short bread, roasted pineapple, rhum and lime mousse	11.00 €

