



## STARTERS

### JULIE BRIANT'S EGG

creamy white, candied yolk, roasted langoustine

31€

### VARIETIES OF SQUASH FROM THE GARDEN

mushrooms from the cellars of Nouâtre, horseradish

21€

### MACKEREL IN WHITE WINE

carrot, Florence red onion, savory

25€

### PITHIVIERS WITH MALLARD

foie gras, confit leg, hyssop juice

23€

### GRILLED WHITE PEARL OYSTERS

beet varieties, pomelo

28€



## MAIN COURSES

### SHRIMPS FROM THE LOIRE BASIN

brocoletti, red lime from Costa Rica

27€

### GRILLED SCALLOPS

celery, hazelnut butter sabayon

28€

### ROYAL HARE "SENATOR KNIFE"

tagliatelle, chestnut, buckwheat

39€

### GOLDEN CALF SWEETBREAD

crayfish, white turnip, lemon balm juice

39€

### ADÈLE'S FARM FOWL

roasted supreme and confit leg, chard

27€

## OUR CHEESES SELECTION

### ASSORTMENT OF MATURED CHEESES

from our local producers,  
garden salad

21€

### BLUE CHEESE

baked apple, wild herbs

18€

## OUR MATURED MEAL

### RACK OF WAGYU BEEF

20€ 100G

### RACK OF PERCHERONNE BEEF

10€ 100G

### WAGYU BEEF TENDERLOIN

25€ 100G

### PERCHERON BEEF TENDERLOIN

15€ 100G

### WAGYU BEEF PIECE

18€ LES 100G

### RACK OF GASCON PORK

14€ LES 100G



## DESSERTS

### HARDY BUTTERED PEAR

like a douillon, almond cream, tonka bean

16€

### ILLANKA CHOCOLATE SOUFFLÉ TART

fleur de sel shortbread, timut berries ice cream

16€

### HONEY FROM THE GARDEN'S HIVES

milk mousse, pollen, combawa

16€

### BRIOCHE PERDUE

salted butter caramel, vanilla ice cream from Julien Pascal

16€

### BLANC-MANGER

fig of Solliès, green lime vinegar, elderberries

16€

This menu was created by Christophe Hay with the participation of  
Baptiste Ingouf, Corentin Poyau,  
Maxime Maniez and their team.

Children under 12 years, half-portions reduced of 50% are available  
We remain at your disposal in case of any allergies or intolerance.  
Prices in euros. TVA et service included.



MENU  
5 COURSES

75€

**JULIE BRIANT'S EGG**

creamy white, candied yolk, roasted langoustine

**VARIETIES OF SQUASH FROM THE GARDEN**  
mushrooms from the cellars of Nouâtre, horseradish

**GRILLED SCALLOPS**

celery, hazelnut butter sabayon

**ADÈLE'S FARM FOWL**

roasted supreme and leg confit, chard

**HONEY FROM THE GARDEN'S HIVES**

milk mousse, pollen, combawa