

<b>Black truffles winter tuber melanosporum</b> Macaroni gratinated with parmesan, duck foie gras, truffle veal juice	57€
<b>Sea urchin</b> In fine velouté, fennel mousse, razor shell and bergamot zests	49€
<b>Scallops</b> Marinated « delicatessen » potatoes, Imperial caviar from Sologne	62€
<b>Mushrooms</b> In thin tart, duck foie gras confit, chlorophyll of parsley	39€
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<b>Red Mullet</b> Cooked on the skin with marjoram, zucchini, olive-anchovy condiment	44€
<b>Sole</b> Meunière, chicory, black truffle, ratte potatoes	68€
<b>Scallops</b> Grilled on plancha, hazelnut butter with pear, vegetables and winter salad	56€
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<b>Beef from Salers</b> Smoked with beech wood, burnt eggplant, stuffed potatoes	67€
<b>Filet of veal</b> Confit, truffle juice like, chard raviolis, potatoes gnocchi	78€
<b>Rack of lamb</b> Roasted, sariette juice, artichoke gratinated with parmesan	63€
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<b>Selection of cheeses by Marie Quatrehomme, dried fruits chutney</b>	24€
<b>Selection of goat cheese by Dominique Fabre</b>	21€
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<b>Chartreuse VEP</b> In granité, raspberries, rose water ice cream	25€
<b>Candied apple</b> Caramelized with sudachi, salted caramel ice cream, fromage blanc mousse	24€
<b>Chocolate Guanaja</b> In fine soufflé tart, mascarpone emulsion, cocoa sorbet	25€
<b>Hot Grand Marnier Soufflé</b> Lemon, vanilla ice cream	25€



**Menu Découverte 85€**

Accompagné de deux verres de vins

**Sea urchin**

In fine velouté, fennel royale, razor shell and bergamot zests

**Red Mullet**

Cooked on the skin with marjoram, zucchini, olive-anchovy condiment

**Filet of veal**

Confit, truffle juice like, chard raviolis, potatoes gnocchi

**Chartreuse granité VEP**

Raspberries and rose water ice cream



**Menu de Saison 125€**

**Sea urchin**

In fine velouté, fennel royale, razor shell and bergamot zests

**Scallops**

Grilled on plancha, hazelnut butter with pear, vegetables and winter salad

**Black truffles winter tuber melanosporum**

Macaroni gratinated with parmesan, duck foie gras, truffled veal juice

**Filet of veal**

Confit, truffle juice like, chard raviolis, potatoes gnocchi

**Chartreuse granité VEP**

Raspberries and rose water ice cream

**Chocolate Grand cru**

In fine soufflé pie, cocoa sorbet, mascarpone emulsion



**Menu Dégustation 150€**

**Sea urchin**

In fine velouté, fennel royale, razor shell and bergamot zests

**Scallops**

Grilled on plancha, hazelnut butter with pear, vegetables and winter salad

**Sole**

Meunière, chicory, black truffle, ratte potatoes

**Black truffles winter tuber melanosporum**

Macaroni gratinated with parmesan, duck foie gras, truffled veal juice

**Filet of veal**

Confit, truffle juice like, chard raviolis, potatoes gnocchi

**Selection of cheeses**

Dried fruits chutney

**Chartreuse granité VEP**

Raspberries and rose water ice cream

**Chocolate Grand cru**

In fine soufflé pie, cocoa sorbet, mascarpone emulsion

