

DISCOVERY MENU

129 €

THE PRAT-AR-COUM OYSTER 00

Roasted, White Butter Emulsion, Oyster Leaves



THE DUCK FOIE GRAS

Marbled ice cider Jelly, with Grandmother's Apples



THE SCALLOP

Crosnes, Skimmed Juice with nut des Pères Chartreux Liqueur, Parsley oil



THE MALLARD PIE

Cereal-Crusted Foie Gras, Confit Leg, Garlic Mashed



THE SOUMAINTRAIN

Barely Burnt, Caramelized Onion and Apple



THE « ROTHSCHILD » SOUFFLÉ

Grand Marnier, Candied Fruit, Bourbon Vanilla ice cream

HUNTING MENU

185 €

Last orders taken at 1:00 pm & 9:00 pm

THE "AWAKENING OF THE SENSES" SALAD

A composition of young shoots and flowers from our Region,
Orleans mustard Vinaigrette



THE PHEASANT RAVIOLE

Albufera sauce with Tuber Melanisporum from Chinon



THE HARE « À LA ROYALE »

In two courses
Senator Couteaux and Antonin Carême styles
World Champion 2023



THE APPLE-VANILLA SORBET

Apple and Calvados log
In the spirit of a Trou Normand



THE MONT BLANC

Corsican clementine