



The Menus and card

Discovery menu - 3 services * 50€

According to the chef's inspiration

Only for lunch and unavailable on day off

reduced proportions for children **28€**

If you have an intolerance or allergy to certain products,
please let us know

When ordering Net prices – Service included
VAT on food 10% - On alcoholic beverages 20%

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Balzac menu - 5 dishes * 80€

With paring : **124€**

- ♦ Celeriac and truffe from Domaine Houette
- ♦ Squid, tender beef cheek, Chinon wine sauce
- ♦ Small fishery, braised endive with miso from maison Sanga
- ♦ Deer, parsnip and hazelnut with praline juice
- ♦ The citruses

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Calder Menu - 8 dishes ♦ 104€

With paring : 162€

- ♦ Celeriac and truffle from Domaine Houette
- ♦ Squid, tender beef cheek, Chinon wine sauce
- ♦ Roasted langoustines , parsnip with saffron from Cheillé and strong dash
- ♦ Small fishery, braised endive with miso from maison Sanga
- ♦ Veal sweetbread, jerusalem artichoke, caper and caviar from Sologne
- ♦ Lukewarm misty Gouda cheese from Touraine and walnut oil
- ♦ Beyond the bee-hive
- ♦ Chocolate 70 % from Saint-Domingue and buckwheat

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The Menu

Only available for lunch

Starter

- ♦ Celeriac and truffle from Domaine Houette **40€**
- ♦ Squid, tender beef cheek, Chinon wine sauce **38€**
- ♦ Roasted langoustines, parsnip with saffron from Cheillé and strong dash **44€**

Main courses

- ♦ Small fishery, braised endive with miso from maison Sanga **44€**
- ♦ Deer, parsnip and hazelnut with praline juice **46€**
- ♦ Veal sweetbread, jerusalem artichoke, caper and caviar from Sologne **50€**

Cheeses

- ♦ Lukewarm misty Gouda cheese from Touraine and walnut oil **14€**
- ♦ Selection of regional cheeses **16€**

Desserts

- ♦ The citrus **18€**
- ♦ Chocolate 70 % from Saint-Domingue and buckwheat **20€**

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