



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€**

- ◆ Smoked trout from Langeais, nettle sauce, thick cream and wild herbs
- ◆ Braised white asparagus with wild garlic hollandaise sauce
- ◆ Small fishery, camus artichoke, veal tongue with seashell and seaweed stew
- ◆ Roasted saddle of lamb, carrots from Eric Roy, olives and date condiment with juice

(Selection of regional cheeses available for an additional €10)

- ◆ Strawberries in differentes textures, giant hyssop's and cottage cheese sorbet

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Calder Menu - 8 dishes ♦ 104€

With paring : 162€

- ♦ Smoked trout from Langeais, nettle sauce, thick cream and wild herbs
- ♦ Braised white asparagus with wild garlic hollandaise sauce
- ♦ Roasted langoustines , « à la française » peas and meadowsweet strong creamy sauce
- ♦ Small fishery, camus artichoke, veal tongue with seashell and seaweed stew
- ♦ Veal sweetbread, green asparagus, morel and melilot flower juice
- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes
- ♦ Beyond the bee-hive
- ♦ Chocolate 70 % from Saint-Domingue, tarragon and cardamom

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The Menu

Only available for lunch

Starter

- ◆ Smoked trout from Langeais, nettle sauce, thick cream and wild herbs **38€**
- ◆ Braised white asparagus with wild garlic hollandaise sauce **36€**
- ◆ Roasted langoustines , « à la française » peas and meadowsweet strong creamy sauce **44€**

Main courses

- ◆ Small fishery, camus artichoke, veal tongue with seashell and seaweed stew **44€**
- ◆ Roasted saddle of lamb, carrots from Eric Roy, olives and date condiment with juice **46€**
- ◆ Veal sweetbread, green asparagus, morel and melilot flower juice **52€**

Cheeses

- ◆ Misty Sainte-Maure goat cheese and poire tapée from Rivarennes **14€**
- ◆ Selection of regional cheeses **16€**

Desserts

- ◆ Strawberries in differentes textures, giant hyssop's and cottage cheese sorbet **18€**
- ◆ Chocolate 70 % from Saint-Domingue, tarragon and cardamom **20€**

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