## *Starters*

*Tasting of Roscoff onion 17 €*

*Galzed sweetbreads smoked on Parcé walnuts shells 25 €*

*Seared scallops, cèpe mushroom viennoise 25 €*

*Loire pike-perch tartare, various condimens 20 €*

## *Main courses*

*« La Jaluère » suckling pig, smoked mashed pototoes, seasonal mushrooms 29 €*

*Monkfist tail, gently cooked, garden vegetables 28 €*

*Whole golden sole meunière style 58 €*

*Traditional puff pastry pie filled with Sologne venison and foie gras 58 €*

*Loué guinea fowl breast stuffed with crayfish, land and river jus 33 €*

Aged cheese selection from the master cheesemonger *16 €*

## *Les Desserts*

*Hot chocolate soufflé 17 €*

*The classic « Paris-Brest » revisited by the chef 16 €*

*A gourmet apple from « Le Léard » creation 16 €*

*The honey dessert 16 €*

**All our dishesvare home-made - Certified « Maître Restaurateur »**

**Chef Vincent PICHODOU and his team.**

*Our meat are of French origin*

## *Seasonal Menu with cheese 54 €*

*46 € without cheese*

*Tasting of Roscoff onion*
*or*
*Loire pike-perch tartare, various condiments*

**

*« La Jaluère » suckling pig, smoked mashed pototoes, seasonal mushrooms*
*or*
*Monkfist tail, gently cooked, garden vegetables*

**

*Aged cheese selection from the master cheesemonger*

**

*Choice of dessert à la carte*

## *Tasting Menu 80 €*

*with food and wine pairing 98 €*

*Served for the entire table*
*(from 12h00 to 13h00 and from 19h30 to 20h30)*

*Tasting of Roscoff onion*

**

*Loire pike-perch tartare, various condimens*

**

*Seared scallops, cèpe mushroom viennoise*

**

*Traditional puff pastry pie filled with Sologne venison and foie gras*

**

*Les affinés du maître fromager Aged cheese selection from the master cheesemonger*

**

*Pré-dessert*

**

*Hot chocolate soufflé*

## *Market menu 38 €*

***(except weekends and bank holidays)***

*Daily speciales suggested by the headwaiter*
*Starter, Main course, dessert*
*or*
*For a light meal « starter-main course » ou « main course-dessert » 32 €*