
OUR FORMULAS

FORMULA OF THE DAY: 21 €

Starter of the day + Main course of the day

OR

Main course of the day + Dessert of the day

Served only at noon from Monday to Friday

2 COURSES MENU: 28 €

Starter + Main course

or

Main course + Dessert

3 COURSES MENU : 35 €

Starter + Main course + Dessert

Coffee

CHILDREN'S MENU: 11 € (until 12 years old)

Cordon bleu or ham

Mashed potatoes or Fresh pastas

2 Scoops of ice cream

Drink

Glaces et Sorbets : Carte d'Or



La mention fait maison s'applique à certains plats de notre carte.

Certains de nos plats sont susceptibles de contenir des produits allergènes, liste disponible sur demande.

Nos tarifs sont TTC service compris.

OUR MENU

Starters : 14 € ☺

Starter of the Day

- Foie gras terrine, jam of the moment, fig bread
- Dried ham (cut in the dining room) and its cherry jelly, physalis
- Vegetables quiche, and Sainte Maure de Touraine
- Stuffed bell pepper with tuna and cream cheese
- Scallop tartar "mille feuilles", and salmon (4€ extra)

Main courses : 20 € ☺

Main course of the day

- Caesar Salad (sucrine salad ; hard-boiled egg; chicken; parmesan cheese; croutons; chive sauce)
- Beefsteak tomato, and mozzarella burrata
- Poke bowl (salmon tartare, carrot sticks, chioggia beetroot, basmati rice)
- French entrecôte, maître d'hotel butter, homemade mashed potatoes
- Sea bream fillet, white butter and its pan-fried vegetables of the moment
- Pork filet mignon, two mustards flavored, fresh tagliatelle
- Calf sweetbread, morel cream, homemade mashed potatoes (6 € extra)
- Turbot fillet, white butter, fresh tagliatelle (6 € extra)

Plate with 3 regional cheeses and its green salad 11 €

Desserts: 11 € (To order at the start of the meal) ☺

Dessert of the Day

Fresh fruit salad

Chocolate cake, custard, vanilla ice cream (plan +/- 15 minutes)

Crème brûlée and its home-made almond tile

Strawberry cake, reinvented by our pastry chef

Pineapple tartar, basel flavored, pineapple sorbet

Revisited Lemon Meringue tarlet

Raspberry cruchy cake

Glaces et Sorbets : Carte d'Or



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or
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Monday ☺

Starter: Beef carpaccio, parmesan cheese, pesto and salad

Main course: Sirloin steak, pepper sauce

Dessert: Bowl of ice cream of the moment

Tuesday ☺

Starter: Seafood salad

Main course: Lamb chops, with herbs

Dessert: Normand tartlet, Calvados flavored

Wednesday ☺

Starter : Avocado and schrimps, cocktail sauce

Main course : Marbled veal kidney

Dessert : Strawberry and speculoos Parfait

Thursday ☺

Starter: Melon and dried ham

Main course: Beef tartar (**Not Prepared**), baby potatoes

Dessert : Iced nougat

Friday ☺

Starter : Smoked salmon, blinis, cream cheese with chives

Plat : Brasero party (depending on the weather)

Dessert : Strawberry tartlet

Ice cream and Sorbets: Carte d'Or

*** Subject to change based on our arrivals**



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