

EXPERIENCE MENU



Amuses bouches

*

Poached oyster from Maison Hercourt,
Radish trilogy, parsley cream, homemade sorbet

*

“Land and Sea” Raviole,
With langoustines and foie gras

*

Loire fishing of the day,
Zucchini and parmesan declension

*

Fillet of Wagyu beef,
Artichoke declension, spicy beef jus

*

Sainte Maure de Touraine revisited, pear tapée

*

Pre-dessert

*

Jardin Anisé,
Fennel and herbs sorbet, Pastis emulsion, lemon madeleine cookie
and spicy star infusion

Or

Hot soufflé with Amaretto liqueur,
Raspberry compote and roasted almond ice cream

*

Experience Menu | 120 €

*

6-glass food and wine pairing | 75 €

*The Experience Menu is only available to all guests of the table.
It can be ordered until 1:30 pm for lunch and until 9:30 pm for dinner.*