LUNCH

MENU IMPROMPTU 65 euros

Let us guide you through
a 3 course menu
and experience the Chef's
culinary creations

Starter, dish, dessert.

Or in 2 services 52 euros

Starter and dish
or
Dish and dessert

MENU INTEMPOREL 98 euros

HUNTING AND PICKING FROM OUR FOREST

4 services

Pâté de Chartres,
With three games, amelanche (32 euros)

Pheasant,
Ceps and shiitake mushrooms, pot-au-feu stock
with "bois d'Inde", skipjack tuna (38 euros)

Roe deer,
Chayote, fermented elder, black garlic
and old vinegar 20 years (42 euros)

Dessert of your choice "à la carte"

MENU EMPREINTE 126 euros

4 services

Butternut,
Hazelnuts, grilled peanuts oil (28 euros)
(With white truffle from Tuscany as a supplement to 30 euros)

Mr Vasseur's troot,
Celeri root, Beauce walnuts, white miso
with Aguni salt (Okinawa)
and Baeri caviar from Sologne (48 euros)

Brill "à la Chartres",
Crayfish and chanterelles mushrooms (58 euros)

Dessert of your choice "à la carte"

THE CHEF'S SUGGESTIONS

White truffle Magnatum Pico from Tuscany,
Caved by Raphaël Guyon and his dogs Lola and Carlo Lagotto Romagnolo breed.
Grated on the dish of your choice as a supplement to 30 euros

Hare "à la Royale",
Method Henri Joseph Séverin Babinski, alias Ali-Bab (52 euros)

Dublin bay prawn "triple zero",
Eure-et-Loir spice, smoked butter sauce, buckwheat. (75 euros)

Cotlet of veal from Ségala,
Mashed potatoes, veal sauce with coffee
(120 euros for two people ≈600g)

YOUNG GOURMET (-12ANS)

Dish and dessert in choice from the menu. 39 euros

MENU EMPREINTE 126 euros

4 services

Butternut,
Hazelnuts, grilled peanuts oil (28 euros)
(With white truffle from Tuscany as a supplement to 30 euros)

Mr Vasseur's troot,
Celeri root, Beauce walnuts, white miso
with Aguni salt (Okinawa)
and Baeri caviar from Sologne (48 euros)

Brill "à la Chartres",
Crayfish and chanterelles mushrooms (58 euros)

Dessert of your choice "à la carte"

DESSERTS OF YOUR CHOICE "À LA CARTE" 19 euros

Cheeses from Marc Janin,
MOF Affineur 2015. Reference to Jura origins of Christophe

Organic yuzu from the Loiret,
Leaves sorbet, organic coriander from Eure-et-Loir, crusty meringue

Soufflé Grand Marnier,
Cuvée du centenaire, Sweetness of aunt Léonie, greediness of Marcel Proust

Chocolate 72% ,
COPO factory chocolate, Bejofo (Madagascar) import by sailing boat,
hogweed seeds from the edible forest Grâce au jardin

Local nuts,
Almond, pecan nut, hazelnuts and smocked vanilla

ALL OUR DISHES ARE AVAILABLE "A LA CARTE" (*EUROS).

We remain at your disposal in case of intolerances or allergies. Vegetable dishes or menu on request.

DINNER

MENU INTEMPOREL 98 euros

HUNTING AND PICKING FROM OUR FOREST

4 services

Pâté de Chartres,
With three games, amelanche (32 euros)

Pheasant,
Ceps and shiitake mushrooms, pot-au-feu stock
with "bois d'Inde", skipjack tuna (38 euros)

Roe deer,
Chayote, fermented elder, black garlic
and old vinegar 20 years (42 euros)

Dessert of your choice "à la carte"

MENU EMPREINTE 126 euros

4 services

Butternut,
Hazelnuts, grilled peanuts oil (28 euros)
(With white truffle from Tuscany as a supplement to 30 euros)

Mr Vasseur's troot,
Celeri root, Beauce walnuts, white miso
with Aguni salt (Okinawa)
and Baeri caviar from Sologne (48 euros)

Brill "à la Chartres",
Crayfish and chanterelles mushrooms (58 euros)

Dessert of your choice "à la carte"

MENU DES AGAPES 155 euros

6 services
Set menu for the entire table *and served until 9pm*

Ikéjimé catfish,
Oscietre caviar from sologne, Beauce spirulina (75 euros)

Butternut,
Hazelnuts, grilled peanuts oil (28 euros)

Brochet de Mr Vasseur,
Gâteau de brochet, champignons bruns, garum,
oeufs de brochets fumés (38 euros)

Brill "à la Chartres",
Crayfish and chanterelles mushrooms (58 euros)

Pithiviers of mallard duck,
Foie gras, scorzonera,
Apicius sauce with spices from Très Hombres.

Dessert of your choice "à la carte"

THE CHEF'S SUGGESTIONS

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Grated on the dish of your choice as a supplement to 30 euros

Hare "à la Royale",
Method Henri Joseph Séverin Babinski, alias Ali-Bab (52 euros)

Dublin bay prawn "triple zero",
Eure-et-Loir spice, smoked butter sauce, buckwheat. (75 euros)

Cotlet of veal from Ségala,
Mashed potatoes, veal sauce with coffee
(120 euros for two people ≈600g)

YOUNG GOURMET (-12ANS)

Dish and dessert in choice from the menu. 39 euros

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Nets prices in euros TVA 10% - Service included. List of allergens and origins of meat available.