



MENU IMPROMPTU

65 euros

3 services

Starter, dish, dessert.
composed by the Chef.

Or 52 euros

2 services

Starter and dish
or
Dish and dessert
composed by the Chef.

MENU INTEMPOREL

98 euros

4 services

Tomato from the vegetable garden,
Memories of a tart, Digny mustard and basil, smoked
burrata from the Perche region. (€36)

Morisseau Mussels,
Plain, with artichoke, saffron, and marine plankton.
(€42)

Racan Chicken,
A childhood memory of smoked chicken, zucchini and
Pithiviers almonds, black garlic. (€42)

Dessert of your choice “à la carte”

MENU EMPREINTE

126 euros

4 services

Garden green bean,
Argan oil, Sologne caviar,
smoked-butter mousseline sauce. (€38)

Nantes-style shrimp,
cooked and raw, sunflower, carrot, fennel, turmeric.
(€48)

Sweetbreads from Cœur, du Perche,
sautéed with Toona leaves, shallots, and bay leaf. (52 euros)

Dessert of your choice “à la carte”

THE CHEF ALSO PROPOSES YOU
THE FOLLOWING SUGGESTIONS

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

Veal Chop Grand Monarque,
From Aveyron and Ségala, in a fruity Comté cheese crust with shiitake
mushrooms from Eure-et-Loir. Mashed potatoes with coffee beans,
veal jus with coffee from Brûlerie Chartraine.
(€120 for two people, ≈650g)

YOUNG GOURMET (-12 YEARS)

39 euros
Dish and dessert in choice from the menu

DESSERTS OF YOUR CHOICE
“À LA CARTE”

19 euros

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

Apricot,
Candied apricot in olive oil from Leucate,
Beauce honey from the Billard family, grilled apricot sorbe

Chocolat de plantation 76% ,
Chocolaterie COPO (Colombie), DUNI ANEI BIO
by sail, Khorasan bread praline.

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

Martinique vanilla,
Intense caramelized chiboust cream,
Smoked vanilla ice cream.

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.

Prix nets en euros TVA 10% – Service compris. Liste des allergènes et origines des viandes à disposition.

DINNER

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MENU DES AGAPES

155 euros

6 services

Set menu for the entire table and served until 9pm.

Ikéjímé catfish,
Caviar oscietra from Sologne, Beauce spirulina (75 euros)

Zander,
Flamed, cucumber, fermented gouda berries and sesame oil (32 euros)

Garden green bean,
Argan oil, Sologne caviar, smoked-butter mousseline sauce. (€38)

Pike,
Pike cake, mushrooms, garum de Tours, pike eggs (38 euros)

Morisseau Mussels,
Plain, with artichoke, saffron, and marine plankton.
(€42)

Dessert of your choice “à la carte”

LE CHEF VOUS PROPOSE
EGALEMENT EN SUGGESTION

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