



## 8 COURSES

food and wine pairing  
(8 glasses of 6 cl)

122 €

178 €

### SCHREDDED RAY

garden beans, salicornia, ravigote sauce



### SWEET AND SOUR MULLET

kohlrabi, quinoa from Beauce, tagete



### ANDOUILLE FROM JARGEAU IN BRIOCHE

beetroot, elderberry, Orleans vinegar



### TRAP LOBSTER

condiments of a tian, sweet pepper, barbajuan with fresh herbs



### ORLEANESE RABBIT

radish, cherry, pistachio, fig leaf



### FRESH GOAT CHEESE

Smocked with vine shoots, cereal granola, grapes in vinegar



### POACHED RHUBARB

farmhouse cream, elderflowers and berries



### RASPBERRY SOUFFLÉ

fresh almonds, Corsican mint from the garden



Sylvain Arnoult in Muides sur Loire, Loire fisher  
Alain Gaillard gardener of Fleur de Loire  
Christophe Piou in Saint-Claude, Gascon pork  
Marie-Anne Mignot in Cour-Cheverny, honey  
Butcher shop Manceau in Jargeau, andouille  
Nicolas and Charlie Praizelain in Challain-la-Potherie, Wagyu beef  
Isabelle Delille in Lorges, vegetables  
Alain Mercier, strawberries

This menu was created Christophe Hay with the collaboration of  
Marie Gricourt, chef  
Théo Blanchard and their team

We are using a 100% recycled paper 

| For children under 12 years old, half portions at 50% discount are available |

| We remain at your disposal in case of intolerance or allergies |

| Prices in euros, per person. Taxes and service included |

| Menu for the whole table |

## 6 COURSES

food and wine pairing  
(6 glasses of 6 cl)

92 €

138 €

### FIRST OLIVET TOMATO

Orleans mustard, Tahiti vanilla tomato water

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### SCHREDDDED RAY

garden beans, salicornia, ravigote sauce

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### NICOLAS AND CHARLIE'S VEAL

in tartar, straw apple, bear garlic, primrose

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### PIKE-PERCH IN STEAM

of zucchini flower, taggiasca olive, wild savory

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### CHRISTOPHE PIOUS GASCON PORK

potatoes, sweet onion, relish sauce

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### MONTARGIS PRALINE

in mousse, Genoa bread, Mr Mercier's strawberry, Sichuan peper

## 4 COURSES

food and wine pairing  
(4 glasses of 6 cl)

72 €

98 €

### FIRST OLIVET TOMATO

Orleans mustard, Tahiti vanilla tomato water

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### PIKE-PERCH IN STEAM

of zucchini flower, taggiasca olive, wild savory

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### CHRISTOPHE PIOUS GASCON PORK

potatoes, sweet onion, relish sauce

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### JULIEN PASCAL'S FROSTED VANILLA

like a St-Honoré, buckwheat caramel, salt flower

## CHEESES

to add to your tasting menu

### ASSORTMENT OF MATURE CHEESES

from our local producers (supp. de 12€)

### FRESH GOAT CHEESE

smocked with vine shoots, cereal granola, grapes in vinegar (supp. de 10 €)