

Menu Intemporel 98 euros

Organic hen egg,
À la Chartres. (20 euros)

Loire mullet caught by the Bonnet family,
Artichoke pepper, garum de Tours. (48 euros)

Ségala veal,
Grand Monarque, chanterelle, coffee sauce. (52 euros)

Grand Marnier soufflé,
*Cuvée du centenaire, aunt Leonie's sweetness
and greediness of Marcel Proust. (19 euros)*

Menu Empreinte 126 euros

French bean from the vegetable garden,
Prawn, sunflower, smoked butter sauce. (32 euros)

Bouchot mussel Morisseau,
Samuel De Smet saffron. (42 euros)

Smoked Culoiseau poulard from my childhood,
Courgette, Pithiviers almond. (52 euros)

Chocolate Grand Cru Bio 70%,
San Martin (Pérou), intense Martinique vanilla. (19 euros)

or

Beaf heart tomato from Frédéric Poupard,
Strawberry, elderberry, fruity green olive oil. (18 euros)

Menu « Des Agapes » 155 euros
(Served until 9pm)

Loire and Eure-et-Loir catfish,
Caviar osciètre de Sologne, spirulina. (75 euros)

French bean from the vegetable garden,
Prawn, sunflower, smoked butter sauce. (32 euros)

Cucumber Noa,
Mr. Vasseur trout, raw cream. (28 euros)

Bouchot mussel Morisseau,
Samuel De Smet saffron. (42 euros)

Red mullet from our coasts,
*In crispy scales, tomatoes, Eure-et-Loir pepper,
woodcock juice. (48 euros)*

Beaf heart tomato from Frédéric Poupard,
Strawberry, elderflower, fruity green olive oil. (18 euros)

The Chef also proposes you the following suggestions :

Young gourmet (-12 years)
39 euros

Amuse-bouche, dish, dessert

Choice from the menu.

Dublin bay prawn triple zéro,
Smoked butter sauce, coral, sarrasin. (75 euros)

Ségala side of veal,
*Grand Monarque (≈ 600gr), french bean, chanterelle, coffee sauce.
(120 euros for two people)*

Cheeses from Marc Janin
MOF affineur 2015 reference
to Jura origins of Christophe.
19 euros

All our dishes are available à la carte (*euros).

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

Menu Intemporel 98 euros

*Menu
Impromptu 65€*

Starter, dish, dessert,
composed by the chef.

or 52€

Starter and dish
or
Plat et Dessert
composed by the chef.

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À la Chartres. (20 euros)

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