


Your Michelin star appointment with
Franck Putelat 
Nicolas Sale
François Perret
with the complicity of their teams

Sunday 6th october 2019

“If there was a recipe for perfection
I would dip into it every day.
Always going one step further.
Surpassing the limits of taste
and allowing yourself to be enticed
by a luscious tale full of twists,
emotions and unexpected secrets.
Both storytellers and craftsmen,
let yourself be transported
by our culinary spirit.”

3 course menu - 195€

5 course menu - 350€

Wine pairing- 195€

Beetroot

The lure: Vegetable ravioli, fig broth
Natural way, Saint-Maure-de-Touraine and gaspacho
Oven cooked, « ratte » potato with smoked eel

The « Cranquette » with cockles/shellfish

Like a light bouillabaisse

Pigeon cassoulet

Our Cheese

Carcassonne goat cheese, comice pear,
roasted chesnuts and wild rocket

Blackberry

The touch : As a reduction, fresh mint jelly
Then : Wild, soft meringue and cream from Bresse
To finish with : As a marmalade, butter and toast
