

Menu Juliette

*Variation of foie gras
with pickled cherries and juniper*

*Salmon trout fillet fried on the skin
with wild garlic dumplings, peas and radishes*

*Mint - Sorbet
with pomegranate*

*Lamb rump "Sous vide" cooked
with bean cassoulet, leek and potato fritters*

*Selles - sur - Cher
with variations of grapes and radicchio*

*Mascarpone mousse
with dark chocolate, lemon and olive oil ice cream*

*3 courses menu 72,- | Starter - main course - cheese or dessert
4 course menu 86,- | Starter - main course - cheese - dessert
5 course menu 96,- | Starter - sorbet - main course - cheese - dessert
6 course menu 109,-*

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 18 euros | 3 courses 27 euros | 4 courses 36 euros | 5 courses 43 euros*

Information about allergens in the food and drink presented here can be obtained from our service staff.

Le classique de Juliette

Entrée

Beef fillet tartare
with chorizo, Kalamata olives and oil rocket

21 euros starter - 37 euros main course

Huitres fraîches

Océane Rogot Oysters
with pumpernickel, chives
and shallot vinaigrette

3 pieces 16 euros 6 pieces 28 euros 9 pieces 38 euros
(not included in menu price) (not included in menu price)

Soup

Forest mushroom foam soup
with ravioli and herb oil

16 euros

Vegetarian

Variation from the bean
with cauliflower, leek and potato fritters

28 euros

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Fromages

Protin de charignol

*Gratinated goat cheese with artichoke rocket salad
and basil ice cream*

18 euros (not included in menu price)

Assiette de fromage

French cheese selection with fig mustard and fruit bread

3 Types 16 euros

5 Types 24 euros (not included in menu price)

Dessert

Crème brûlée

Burnt vanilla cream

with spiced quince and yoghurt ice cream

13 euros