

## Menu Joséphine spring 2022

Starter, main course and dessert 42,00 €

With cheese trolley 46,00 €

### Starters

#### Asparagus and smoked carp: Les asperges et carpe fumée

The asparagus from our region is combined with our goat cheese and smoked carp from the Brenne for a dish that reveals the richness of our land. 1,3,7

#### Veal sweetbreads in terrine: Ris de veau en terrine

The sweetbreads are braised in a veal stock with port before being cooked in a terrine with seasonal vegetables and a fine poultry stuffing seasoned with port. 3,7

#### Beetroot and Gargillesse cheese :Betteraves et fromage de Gargillesse

Our beetroot and fromage blanc from Gargillesse, flavored with candied new garlic and garden herbs, will delight our vegetarians and guests. 7

#### Foie gras from our region : Le foie gras de notre région

The foie gras cooked in a ballotin is served with its red onion chutney with sherry vinegar and toasted country bread. 1

## Main courses

### Sea bass filet and Marennes oysters : Filet de bar et huîtres de Marennes

Steamed in a ballottine, this compound of the sea on a seaweed sauce reminds me of my seaside origins. 7

### Whitefish filet and crayfish : Filet de Féra et écrevisses

This little known lake fish has a very fine and delicate flesh to be served with a crayfish coulis. 7

### The Black Hen of Berry : La Poule Noire du Berry

This tasty poultry is prepared in a two-course meal with a clove sauce that never leaves our menu. 7

### Lamb sweetbreads : Les ris d'agneau

The sweetbreads, a very subtle dish in terms of finesse and taste, are presented in a cassolette, with a roasted hazelnut sauce and pretty seasonal vegetables. 5,7,9

### Beef fillet : Le filet de bœuf

Cooked to your liking, the filet of beef from France, topped with a Chinon wine sauce, is served with a farandole of seasonal vegetables and pommes grenailles with fresh thyme. 14

### Aubergine and shiitake : Aubergine et shiitake

The aubergine is roasted in the oven with olive oil, then served with shiitakes from our Argenton producer, cranberries, almonds, sultanas and cumin. 5

## Desserts

### Chiboust lime and raspberries : Chiboust citron vert et framboises

Placed on a raspberry coulis, this lemon cream served hot and cold has the originality of combining the sweetness of the raspberry and the acidity of the lemon. 1,3,7

### Chocolate and mint : Chocolat et menthe :

This chocolate-based dessert is made with "Tout Fruit ", a chocolate novelty, and mint. A light surprise to finish your menu. 1,3,7

### Rhubarb and strawberries : Rhubarbe et fraises

The marriage of rhubarb and strawberry is a classic dessert, placed on a Breton shortbread and a pistachio cream it will be even more original. 1,3,7

### Profiteroles

Let your eyes enjoy this dessert before diving into the delicate flavors of the chocolates, warm ganache and vanilla whipped cream. 1,3,7

## A LA CARTE

Asparagus and smoked carp	12,50 €
Veal sweetbreads in terrine	12,00 €
Beetroot and Gargilisse cheese	10,00 €
Foie gras from our region	16,00 €
Sea bass fillet and Marennes oysters	25,00 €
Whitefish fillet and crayfish	25,00 €
The Black Hen of Berry	25,00 €
Lamb sweetbreads	22,00 €
Beef fillet	25,00 €
Aubergine and shiitake	16,00 €
Chiboust lime and raspberries	8,00 €
Chocolate and mint	8,00 €
Rhubarb and strawberries	8,00 €
Profiteroles	7,20 €