

LE GRAND CHAUME

RESTAURANT ARTS ET NATURE

SUMMER MENU



STARTERS

Watermelon veil, hibiscus broth
Tomato, almond, hibiscus bread ^{1,7,8,11} 14€

Algae freshness, arugula
Sea lettuce tartare and candied lemon, celery, radish ^{6,9,10} 14€

Dry salt mackerel and grape juice, Loire garum
Cherry gel, red fruits ^{1,2,4,6,9,14} 14€

MAIN COURSES

Duckling fillet, poulette sauce
Peppers and potato mille feuilles, capers ^{3,7,9,12} 23 €

Aubrac rumsteak, smoked choron sauce
Green wheat, potato moss ^{1,3,7,9,12} 28 €
5 € supplement in the menus

Market fish
Corn, aneth spätzle ^{3,4,6,7,9} 23 €

Elderberry and parm cheese Polenta
Textured broccoli ^{8,7,9} 23 €

CHEESE

3 Touraine organic goat cheese ⁷ 17 €
5 € supplement in the menus

DESSERTS

Thyme creamy, candied tomato
Roasted tomato, crunchy croissant paste, thyme ice cream ^{1,3,7,8} 14 €

Black fruit
Blackcurrant pepper cream, tarragon sorbet ^{1,3,7,8} 14 €

Oat cream and blond grapes
Crumble, verjuice, mirror granita ^{1,3,8} 14 €

3 COURSE MENU 49 €

Starter, main course and dessert

2 COURSE MENU 35 €

Starter, main course or main course and dessert

5 COURSE TESTING 75 €

*Served to the whole table :
3 savory dishes of your choice
1 freshness
One sweet of your choice*

KID MENU 17 €

Up to 10 years old

Price Menu without drinks

Please ask the service staff for informations
about the allergens