

À LA CARTE

Starter 9,00€, Main course 21.90€, cheese or desert 9,00€

Starter + Main course ou Main course+ desert 28.90€

Starter + Main course + desert 35.90€

Terrine : Homemade terrine and parsley loaf rabbit with jam.

Soupe : french onion soup gratinated with Emmental(cheese)

Filets de harengs : Herring filets with warm potatoes in oil

Chèvres chaud: Warm goat cheese, Vouvrays honey

Langue de bœuf : beef tongue with spicy sauce

Bar en portefeuille : Butterflied sea bass and lemon butter sauce

Civet de lapin: Old-fashioned braised rabbit stew

Blanquette de poisson : Fish blanquette with market fresh fish

Jarret de porc : Pork shank in dark beer sauce

Duo de chocolat : 2 chocolate desserts (cake, mousse)

Pavlova : Pavlova with a variety of fruits

Ananas melba : pineapple, vanilla ice, cream, raspberry coulis

Nougat glacé : Iced nougat, candied fruits, passion fruit sauce

coffee or tea with six little deserts 10€

Net price

Salades Gourmandes & Planches du terroir

La planche du canard 29,50€

Assortement of duck specialties: duck manchon, Tours rillettes, rillons*, duck breast with red berry sauce, potatoes, seasonal vegetables, salad

***Rillons** are traditional French specialty from the Loire Valley : slow-cooked chunks of pork belly, first braised, then lightly caramelized resulting in tender meat with a crisp golden exterior



La planche du lapin 29,50€

Assortment of duck and rabbit specialties: duck manchon, Tours rillettes, rillons*, rabbit shoulder, rabbit sausage, potatoes, seasonal vegetables, salad.

Salade fruitée 15,50€

Salad, pomegranate, chives, apple, orange, grapefruit, served with four warm goat cheeses and Vouvray's honey.



Salade campagnarde 18€

Salad, pomegranate, chives, duck wing confit, Rillons (local specialty of meat) and chicken gizzards.



Net Price