

MENU A LA CARTE

Seasonal « home made » food

STARTERS (8.00€)

Sea terrine with vegetables, endive salad and walnuts

Asparagus from the village with smoked bacon, gribiche-style dressing with capers

Hot goat cheese brick with basil, spring salad

MAIN COURSES (17.50€)

Fish of the day (depending on availability) with vegetable fritters and green sauce

Chicken supreme with Bellota Iberian chorizo, potato mille-feuille and braised endive

Pork filet mignon from Touraine with shallot sauce, vegetables flan, stir-fried turnips and beetroots

Risotto with oyster mushrooms, carrots and parmesan cheese

CHEESES (7.50€)

(Please request at the same time than main dishes)

Ripened cheese platter with mesclun salad and walnut oil

Fresh local goat cheese from “Le Vazereau” with mesclun salad and walnut oil

DESSERTS (7.50€)

Rice pudding with raisins, red fruit coulis

Brownie with caramel mousse and pear sorbet

Lemon and meringue puff pastry

KID’S MENU (1 main course + 1 ice cream) 11.50€

NET PRICES