



## MENU

Seasonal « home-made » food

### **STARTERS (8.00€)**

Melon and tomato gazpacho with smoked bacon

Chorizo and sweet pepper clafoutis, Espelette chili pepper ice cream

Emmental shortbread with fresh vegetables and olive oil

Chicken samosa with lemon and curry, herbs cream

### **MAIN COURSES (17.50€)**

Pan fried fish (depending on availability) with tomato sauce and ratatouille

Herb crusted chicken supreme, tarragon sauce, courgette and broccoli cake

Pork filet mignon from Touraine, wholegrain mustard and baby new potatoes

Stuffed courgette with fresh chopped vegetables and quinoa

### **CHEESES (7.50€)**

*(Please ask at the same time than main courses)*

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€)**

Almond soft cake, caramelised nectarines and vanilla ice cream

Mille-feuille with vanilla and raspberry mousse, red fruits coulis

Lemon cream with thyme biscuit

**CHILDREN'S MENU (1 main course + 1 ice cream) 11.50€**

**NET PRICES**