
Menu à la carte

STARTERS – 9.00€

Baked egg with smoked salmon and tomato bread

Creamy mushroom soup with smoked bacon, croutons & garlic oil

Homemade French pie (pâté en croute) with gribiche-style sauce

MAIN COURSES – 18.00€

Fish of the day (depending on availability) with lemon butter, spiced red lentils & carrots

Butcher's selection in a Chinon red wine sauce, squash gratin

Leg of free-range guinea fowl with smoked bacon sauce, leeks and mashed potatoes

Autumn vegetable medley served on a bed of tender squash

CHEESES – 8.00€

(Please request 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 – 8.00€

Crispy crêpe purse with pastry cream and cherry coulis

Tarte Tatin with whipped cream

Grandma's biscuit with homemade custard and jam

(Banana and sultanas with rum)

KIDS MENU (MAIN COURSE + ICE CREAM) - 12.50€