
Menu à la carte

STARTERS – 9.00€

Touraine-style thin tart – local goat cheese with rillons (slow-cooked pork belly) from La Montlouisienne and red wine-braised onions

Yellow turnip and parsnip velouté with mushroom crisps and Espelette chili pepper

Octopus salad with sweet peppers and lemon-flavoured leeks

MAIN COURSES – 18.00€

Fish of the day (depending on availability), curry sauce with braised leeks and onion fritters

Chicken supreme with Bellota Iberian chorizo sauce, potato and cauliflower purée

Chili con carne – original Texan recipe

Seasonal veggie medley – yellow turnip, carrot, mushroom fritters, parsnip and cauliflower with green sauce and cashews

CHEESES – 8.00€

(Please request at the same time than main courses)

Aged cheese platter with mesclun salad and walnut oil

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

DESSERTS – 8.00€

Apple, pear and hazelnut crumble with vanilla ice cream

Duo of white and dark chocolate mousse with biscuit

Floating island – caramel and roasted almonds

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

