


À LA CARTE

Starter 8€, Main course 19.40€, desert 8€

Starter + Main course ou Main course+ desert 25.90€

Starter + Main course + desert 32.90€



Terrine de lapin: Homemade rabbit paté served with onions jam

Chèvres chauds: Warm goat cheese, Vouvrays honey

Nage d'escargots: Escargots, Jerusalem artichoke with creamy poultry sauce


Filets maquereau: Mackerel fillet with vinegary sauce filled with herbs and spices

Pavé de cerf: Roasted venison with red wine sauce and vegetables

Pot au feu: Fish stew cooked with Indian spices

Cassoulet: Navy beans stew with rabbit sausage

Cabillaud: Cod fillet with mushrooms, citronella butter sauce



Trilogie au chocolat: three chocolate recipes: cake, ice cream and mousse

Fondant châtaigne: chesnut cake, pistachio custard

Nougat glacé:

frozen nougat, candied fruit, passion fruit sauce

Tatin de butternut: upside down pumpkin tart, caramel chantilly



coffee or tea with six little deserts 9€

Salades Gourmandes & Planche du chef

La salade fruitée 14€

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



La salade coté terre 15€

Salad, quinoa, chickpea, tomatoe. carrot's pickles, duck wing confit, rillons (local speciality of meat) and chicken gizzards.



La planche du canard 25.90€

Duck wing confit, chicken liver paté, duck magret and red fruits, potatoe, seasonal vegetables, salad.

