

MENUS SALONS

MENU A 60€

ENTREES

Green lentils salad, smoked bacon

Country style pork terrine, gherkins

Organic Deviled eggs, frisée lettuce and radishes

PLATS

Seabass filet, braised cabbage and roast jus

Free range Chicken breast, mashed potatoes and chicken jus

Slowly cooked beef chuck, caramilized carrots

Spelt risotto, mascarpone and parmesan, fall's vegetables

DESSERTS

Rhum baba, whipped cream

Rice pudding, caramel sauce and rice crispies

Citrus meringue pie

BOISSONS

1 bottle of wine for 3 person

Touraine blanc « Pointe d'agrumes »

Et

Bourgueil rouge Delaunay

Coffee / water

MENU A 76€

1 flûte de champagne

ENTREES

Homemade foie gras and natural sourdough bread

Organic Deviled eggs, frisée lettuce and radishes

Beet salad, seasoned yogurt and goat cheese

Green lentils salad, smoked bacon

PLATS

Seabass filet, braised cabbage and roast jus

Free range Chicken breast, mashed potatoes and chicken jus

Beef tenderloin, Potatoes and Pepper sauce

Traditional Veal stew in a light tomato sauce, recipe created by Napoleon

Spelt risotto, mascarpone and parmesan, fall's vegetables

DESSERTS

Rhum baba, whipped cream

Rice pudding, caramel sauce and rice crispies

Citrus meringue pie

All chocolate square cake, a hint of crispy praliné

Pouilly fumé, Terres de Caillottes "FX Bard" Et Chinon

La petite timonerie "FX Bard" 2022

Coffee / water

MENU SALON

MENU GOURMAND A 98€

(1 glass of champagne per person/ 1 piece of salt per person)

ENTREES

Homemade foie gras and natural sourdough bread

Organic Deviled eggs, frisée lettuce and radishes

Beet salad, seasoned yogurt and goat cheese

Green lentils salad, smoked bacon

PLATS

Seabass filet, braised cabbage and roast jus

Free range Chicken breast, mashed potatoes and chicken jus

Beef tenderloin, Potatoes and Pepper sauce

Slowly cooked beef chuck, caramilized carrots

Traditional Veal stew in a light tomato sauce, recipe created by Napeleon

Spelt risotto, mascarpone and parmesan, fall's vegetables

FROMAGES

Cheese plate from Val de Loire and apple chutney

DESSERTS

Homemade Rum baba, whipped cream

Rice pudding, caramel sauce and rice crispies

Citrus meringue pie

All chocolate square cake, a hint of crispy praliné

BOISSONS

1 bouteille de vin pour 3 personnes

Touraine blanc « Pointe d'agrume » Et Bourgueil rouge Delaunay

Coffee / Water