



TO START...

our starters

Lentils soup with poached egg	8,50€
Crispy fried king prawns with whisky, fennel with seeds	9€
Home made duck Foie gras with Coteaux du Layon wine, fig chutney and Penja pepper	12€
Hand-cut sea bream tartar with Espelette pepper and hazelnut	10€
Caramelized endives tart with goat cheese, honey and raw ham	9€
Rabbit terrine with Muscadet wine and red onion marmelade	9€

ANOTHER GREEDY DESIRE... ?

Caesar salad	16€
(chicken, bacon, tomato, poached egg, Caesar dressing)	
Veggie burger	18€
(Soy steak, oyster mushrooms, tartar sauce, red onions, tomato, parmesan cheese)	
Special's chef plate	17€
(lentil soup, king prawns, foie gras, sea bream tartar, rabbit terrine)	
Our Omelette	13€
(plain, chives, cheese, ham or full)	



Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality.

Net Prices (ST).

The provenance of our meats is displayed in the restaurant.
Alcohol abuse can be dangerous to your health-drink responsibly.

Allergen products: see available information at the reception of the restaurant.



TO CONTINUE...

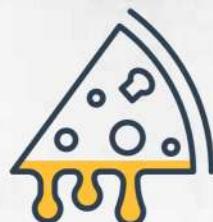
main courses

"Orléanais" Chicken breast with creamy mushroom sauce	19€
Trout fillet with almonds and yuzu	19€
Duck in Bao bread, pickled carrots and black radish	20€
Pike-perch fillet with Noilly Prat and fennel seeds	18€
Hanger steak with honey and shallot sauce	20€
Sea bass in a herb crumble crust	17€

TO FINISH...

our desserts

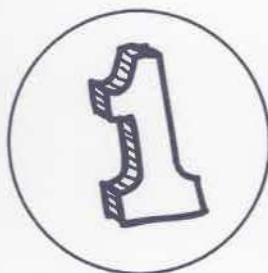
Our selection of cheeses PDO	9€
Tonka bean crème brûlée	8€
Apple tart "Val de Loire"	8€
Blond chocolate mousse and butternut petals	9,50€
Chestnut panna cotta	9€
Roasted pineapple with mild spices and sorbet	8€
Three scoops of ice cream of your choice	8€
Ice cream: coffee, vanilla, chocolate, nougat, caramel, pistachio	
Sorbets: strawberry, pineapple, raspberry, apple, blackcurrant, passion fruit, lime.	



KIDS MENU

Jusqu'à 12 ans / Up to age 12

11€



CHOISIS TON PLAT CHOOSE YOUR MAIN COURSE

BURGER DE BOEUF
Beef burger

PÂTES BOLOGNAISE
Pasta "bolognaise"

FISH & CHIPS
Fish & chips

CRISPY TENDERS
DE VOLAILLE
Poultry crispy tenders



CHOISIS TON ACCOMPAGNEMENT CHOOSE YOUR SIDE DISH

FRITES DE POMME DE TERRE
OU DE PATATES DOUCES
Potato or sweet potato french fries

PURÉE DE POMME DE TERRE
Mashed potatoes

HARICOTS VERTS
Green beans

RIZ BLANC
White rice

CHOISIS TON DESSERT CHOOSE YOUR DESSERT

SALADE DE FRUITS
Fruit salad

MOUSSE AU CHOCOLAT
Chocolate mousse

GLACE DEUX BOULES
2 scoops of ice cream

Glace : vanille (*vanilla*), chocolat (*chocolate*),
caramel beurre salé (*caramel*)
Sorbet : fraise (*strawberry*),
pomme verte (*apple*), framboise (*raspberry*)

33 cl	25 cl
COCA-COLA	JUS D'ORANGE
COCA CHERRY	JUS DE POMME
COCA SANS SUCRES	FANTA
OASIS TROPICAL	NECTAR D'ANANAS
	NECTAR DE FRAISE
	NECTAR D'ABRICOT

