



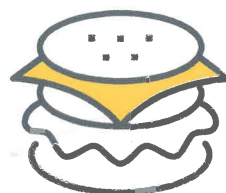
TO START...

our starters

Creamy cauliflower and smoked haddock	8€
Tuna tataki with citrus fruits and bean sprouts	9€
Goat cheese tart with potatoes and bacon	8€
Salmon gravlax and creamy mustard sauce	8,50€
Poultry gizzards salad and caramelized salsify	8€

ANOTHER GREEDY DESIRE... ?

Selection of delicatessen and cheese	18€
Veggie burger	17€
Special's chef plate (creamy cauliflower, tuna tataki, goat cheese tart, salmon)	17€
Our Omelette (plain, chives, cheese, ham or full)	15€



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

Veal kidneys and oyster mushrooms, Madeira sauce	19€
Hake steak with vanilla butter sauce	18€
Beef cheek with Touraine wine sauce	19€
Roasted mackerel filet, virgin sauce	17€
Pork filet, cream and goat cheese sauce	18€
Mahi-mahi fish filet, green curry sauce	18€

TO FINISH...

our desserts

Our selection of cheese PDO	9€
Fruits with rum crumble, nougat ice cream	9€
Chocolate « millefeuille »	9€
Mango and pineapple with sweet Vouvray wine	8,50€
Poached pear in Touraine red wine	8€
Three scoops of ice cream of your choice	8€
Ice cream : coffee, vanilla, chocolate, nougat, caramel, pistachio	
Sorbets : pineapple, raspberry, apple, blackcurrant, passion fruit, lime	

