

A la Carte



Entrée

- ✓ Tourangelle salad 12.90 €
- ✓ Starter of the day 6.90 €
- ✓ Homemade duck foie gras 14.90 €
On the hillside
- ✓ 9 oyster with shallot vinegar 15.50 €
- ✓ Méli-Mélo of Gambas with mangoes 14.90 €

Dishes

- ✓ Profiteroles de Scallops 17.90 €
With vegetables
- ✓ Suggestion of the day 12.90 €
- ✓ Entrecôte with candied shallots 16.90 €
- ✓ Duck fillet with Chinon wine 15.50 €
- ✓ Traditional homemade beefsteak fillet 18.90 €
- ✓ Back of sea bass in Vouvray 15.50 €

Desserts

- ✓ Cheeses plate 4.90 €
- ✓ Chocolate cake 6.10 e
- ✓ Dessert of the day 5.50 €
- ✓ Nougat iced fruit coulis 6.00 €
- ✓ Gourmet coffee 6.80 €
- ✓ Gourmet tea 6.90 €
- ✓ Ice cream of the moment 5.90 €

Our chef Jean-Pierre offers dishes cooked with fresh products, our beef is of French origin and our desserts are homemade.

Our Menus



Menu 25.50 €

Tourangelle salad
Or
Starter of the day
Or
5 oysters
Or
Méli-Mélo of Gambas with mangoes
.....
Profiteroles de Scallops with vegetables
Or
Traditional beef filet with béarnaise sauce
Or
Duck fillet with Chinon wine
Or
Back of sea bass in Vouvray
.....
Choice of dessert à la carte

Menu 18 €

Starter of the day
Or
Homemade duck foie gras
(supplement 4€)
Or
5 oysters
.....
Entrecôte with shallots (supplément 4 €)
Or
Market suggestions
Or
Profiteroles de scallops an mussels
.....
Cheese plate
Or
Dessert of the day



Formule 14.50 €

Entrance, dish
Or
Dish, dessert

Children's menu

under 12 years 9 €
Fillet of fish Or Chopped Steak
Ice cup 2 balls