



# BISTROT



DES HAUTS DE LOIRE

★★ *Onzain* ★★

## STARTERS • 12€

Fresh pasta with moringa "Clarins"  
Poached egg by Anne Lamy, shellfish.  
(Main course 20 €)

Loire fish soup  
Croutons and green garlic sauce.

\*Oxtail carpaccio  
Horseradish cream, vegetable salad.

\*\* Vegetable hot pot, seasonal salad  
Leaves Tangy jus with citrus, olive oil.  
(Main course 20 €)

\*12 Snails (extra 5€)  
Aromatic butter, toasted hazelnuts.

## MAIN COURSES • 20€

\* Carp and crayfish sausage, lightly smoked  
Sauce with còt wine, oven baked shallots.

Crunchy biscuit with well reared salmon  
Cauliflower semolina. Hollandaise butter sauce.

Back of young wild boar with Hypocras wine  
served with warm pâté, cabbage with nuts.

The Beuchelle Tourangelle  
Tagliatelle pasta (€5 extra charge).

Crispy lamb shanks  
Semi-dried beans. Sucrine lettuce. Crispy bacon.

## DESSERTS • 10€

\*\*Clarins refreshment with coconut milk  
Japanese pearls tapioca, mango and exotic fruit sorbet.

\*\* The Médicis with old fashioned sugar.

\*\* Chocolat mousse with Gianduja  
Nougatine with hazelnut, caramel.

\*Citrus fruit soup with green cardamom.  
Almond cake with lime

\*Paris-Brest with pecan nuts.



## SET MENUS

33€ • STARTER, MAIN COURSE,  
DESSERT

38€ • SPIT MENU STARTER, MEAT  
FROM THE SPIT, DESSERT

15€ • CHILDREN'S MENU\*  
MAIN COURSE+DESSERT



### THE DAILY "SPIT" 25€

- MONDAY -

\*VEAL CRÉPINETTES  
WITH CEP MUSHROOMS.

- TUESDAY -

HOMEMADE WHITE PUDDING  
ALBUFERA SAUCE. «BUTTON»  
MUSHROOMS

- WEDNESDAY -

\*SPICE GLAZED PORK BELLY

- THURSDAY -

TURKEY THIGH.  
CURRY/GINGER PASTE

- FRIDAY -

\*GRILLED MACKEREL  
TANGY COOKING BROTH.  
CORIANDER AND FRESH HERBS

- SATURDAY -

\*SHOULDER OF LAMB WITH MILD  
SPICES.

- SUNDAY -

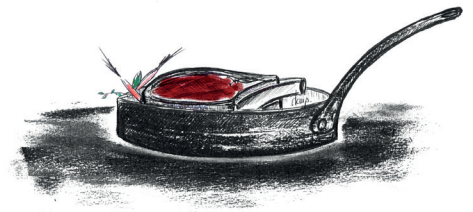
\*DUCKLING CRISS-CROSSED  
WITH SPICES  
STUFFED WITH PRESERVED GIZZARDS  
AND POMME TAPÉE



## APERITIF • 12€

\*Dried sausage (2 people)

\*Homemade terrine  
150grs (2 ppl) or 300grs (4 ppl + 8€)  
Rabbit or young guinea fowl.



## MEATS

Cuts of meat to share or enjoy alone ....

Matured beef sirloin steak  
1 person— €32 / 2 people — €60  
Additional charge for "Rossini"  
(with foie gras)  
€10/person

Chump of pork loin served pink (rare)  
(150 g) €25

## SIDE DISHES • 3€

Celery and celeriac with meat jus

\*\*Gratin Dauphinois

\*\*Salad leaves and fresh herbs

\*Homemade fries

## CHEESE • 10€

\*\*Plate of goats cheese from  
la Cabinette

\*Plate of Rodolphe Lemeunier cheese

\*GLUTEN FREE

\* VEGETARIAN DISH

\*Childrens menu served up to 12 years of age

All our main dishes from the weekly menu and our meat dishes are garnished.

To accompany our meats: meat jus, aromatic butter or béarnaise sauce. All our meat is of European

PRICE INCLUDE TAXES