



BISTROT



DES HAUTS DE LOIRE

★★ *Onzain* ★★



STARTERS • 12€

Salmon club sandwich "Clarins"
(Main course €20)
Baby salad leaves and vegetable strips.

*Asparagus by Samuel Marpault
Mousseline sauce or chive cream.

Rabbit pâté in a pastry shell
Beetroot and prune Ketchup.

**Vegetable casserole, seasonal baby
salad leaves (Main course €20)
Tarragon jus, pea pod oil.

*12 snails (€5 extra charge)
Aromatic butter, toasted hazelnuts.

MAIN COURSE • 20€

*The carp and crayfish sausage
lightly smoked
Sauce with còt wine and oven baked shallots.

Skate wing terrine Grenoble style
Crunchy vermicelli.

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

*Lamb navarin (stew) with olives
and preserved lemon
Collection of Spring vegetables.

*Ham shank with spices and Abelha honey
Potato pancakes with onions.

DESSERTS • 10€

*Clarins refreshment with aloe vera
and strawberries
Frothy yoghurt and tea/lemon sorbet.

**The Médicis with old fashioned sugar

*Chocolate profiteroles Guanaja filling
Chantilly à la gousse de vanille.

*Shortbread with seasonal fruit

*Rum baba
Candied passionfruit and pineapple.

L'APÉRO • 12€

*Dried sausage (2 people)

*Homemade terrine 150grs (2 people)
*with "Syracuse" vegetables
or Campagne*

SET MENUS

33€ • STARTER • MAIN COURSE
• DESSERT

38€ • ON THE SPIT •
STARTERS • DESSERT

15€ • CHILDREN'S MENU •
MAIN COURSE • DESSERT



THE DAILY "SPIT" 25€

- MONDAY -

'CHUMP OF PORK LOIN SERVED RARE
GRILLED CAPERS AND PINENUTS

- TUESDAY -

HOMEMADE WHITE PUDDING
ALBUFERA AND 'BUTTON' MUSHROOM

- WEDNESDAY -

'STUFFED BREAST OF VEAL

- THURSDAY -

'SHOULDER OF LAMB WITH CURRY

- FRIDAY -

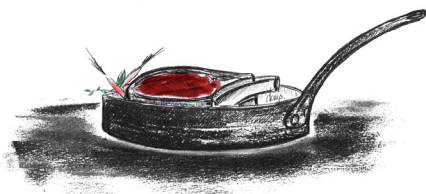
'GRILLED MACKEREL
TANGY COOKING BROTH, CORIANDER
& FRESH HERBS

- SATURDAY -

'DUCK BROchette WITH MILD SPICES

- SUNDAY -

'ROAST FARM-REARED CHICKEN



MEATS

Cuts of meat to share or enjoy alone ...

Matured beef sirloin steak
1 person — 30€ / 2 people — 58€
*Extra charge for an "escalope de foie
gras" €12/person*

Matured prime rib of beef
2 people — 89€

SIDE DISHES • 3€

**Braised smooth leaved cabbage

**Gratin Dauphinois

**Salad leaves and fresh herbs

*Homemade fries

CHEESE • 10€

**Fresh unstrained goats cheese from
la Cabinette
Herb coulis with garden pea pods

**Plate of Rodolphe Lemeunier's cheeses

*Childrens menu served up to 12 years of age. All our meat is of European origin.

To accompany our meats: meat jus, aromatic butter or béarnaise sauce

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

'GLUTEN FREE 'VEGETARIAN

PRICE INCLUDE TAXES