



BISTROT



DES HAUTS DE LOIRE

★★ *Onzain* ★★



STARTERS • 12€

*"Clarins" tomato mousse
(Main course €20)
*Vitamin boost with acerola cherries,
goats cheese curd*

**Melon with tarragon syrup
Tangy granita

Duck pâté in a pastry shell
"Kalacassis" condiment

**Seasonal vegetable casserole
(Main course €20)
Baby salad leaves, basil oil

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

MAIN COURSE • 20€

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

Pike mousse, bisque sauce
Potato dumplings with herbs

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

Crispy lamb shanks
*Scorched semolina couscous,
mint & tomato*

*Free range chicken fricassee
with Orléans vinegar and tarragon

DESSERTS • 10€

*"Clarins" vacherin Roast apricots,
lavender
Vegetable whipped cream & peach coulis

**The Médicis with old fashioned sugar

*Pot of chocolate cream,
Florentine shortbread

**Tiramisu with candied lemon

**Red fruit soup, almond milk ice cream

L'APÉRO • 12€

*Dried sausage (2 people)

*Homemade terrine 150grs (2 people)

SET MENUS

33€ • STARTER • MAIN COURSE
• DESSERT

38€ • ON THE SPIT •
STARTERS • DESSERT

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

DAILY "SPIT" & CASSEROLES 25€

- MONDAY -

'SHOULDER OF LAMB SLOWLY
BRAISED, SUMMER VEGETABLES

- TUESDAY -

'RACK OF PORK
APRICOTS COOKED IN AN ANTIQUE
WAY, SAGE JUS

- WEDNESDAY -

'VEAL HAUNCH AND TROTTERS
WITH NUT OIL, BABY CARROTS
AND BEANS

- THURSDAY -

'VEAL LIVER WITH VERJUICE
MASHED POTATO WITH CARAMELIZED
ONIONS

- FRIDAY -

'GRILLED MACKEREL
TANGY COOKING BROTH, CORIANDER
& FRESH HERBS

- SATURDAY -

'SKEWER OF DUCK WITH MILD SPICES

- SUNDAY -

'ROAST FARM-REARED CHICKEN

MEATS

Cuts of meat to share
or enjoy alone...

Matured beef sirloin steak
1 person — 35€ / 2 people — 65€
*Extra charge for an "escalope de foie
gras" €12/person*

Matured prime rib of beef
2 people — 92€

SIDE DISHES • 3€

**Melonnette Jaspée squash gratin

**Tomato stuffed with summer
vegetables

**Tossed green salad with fresh herbs

*Homemade fries

CHEESE • 10€

**Ste Maure de Touraine goats cheese
with black olive tapenade.

**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

