



BISTROT



DES HAUTS DE LOIRE

★ ★ *Onsain* ★ ★

STARTERS • 12€

**Sweet chestnut cream "The Clarins way"
*Tuberous parsley royale
with mushroom praline*

*Seasonal vegetable in a flaky crust
Salad with olive oil

*Pigs head pâté
Kohlrabi remoulade

*Salmon with juniper fondant
watercress coulis and orange paste

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

MAIN COURSE • 20€

*Cod curry
Apple and cultivated mushrooms

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

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

*Pigs trotters tournedos
with sweet chestnut
Creamed potato

*Beef Bourguignon with mild spices
and cep mushrooms
Polenta with smoked bacon

DESSERTS • 10€

*Clarins refreshment with Carcadet Pear
*poached in sauvignon wine,
almond leaves*

**The Médicis with old fashioned sugar

*Savarin cake with Limoncello
Whipped cream with vanilla

*Shortbread with seasonal fruit
Listea berry sorbet

*Tiramisu with cinnamon
and orange coulis



SET MENUS

33€ • STARTER • MAIN COURSE
• DESSERT

38€ • ON THE SPIT •
STARTERS • DESSERT

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



THE DAILY "SPIT" 25€

- WEDNESDAY -
RACK OF PORK
COOKED DRIED APRICOTS
THE ANTIQUE WAY, SAGE JUS

- THURSDAY -
FREE RANGE TURKEY.
SERVED WITH A WARM
PÂTE WITH PECAN NUTS

- FRIDAY -
WHITING ON THE SPIT TANGY
AND IODIZED COOKING BROTH
WITH OYSTERS

- SATURDAY -
SHOULDER OF LAMB
WITH SPICE PASTE

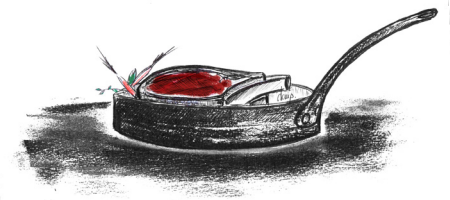
- SUNDAY -
ROAST FARM-REARED CHICKEN



L'APÉRO • 12€

*Dried sausage (2 people)

*Homemade terrine 150grs (2 people)



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) or truffle sauce
€12/person*

Deer steak with truffled sauce
36€

SIDE DISHES • 3€

**Potato puree

**Braised then flash fried endive

**Tossed green salad with fresh herbs

*Homemade fries

CHEESE • 10€

**Onzainois creamy cheese
with Abelha honey
Baby salad leaves & toasted cereals.

**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