

STARTERS

Prices

- ◆ Home-made duck Foie gras with Pineau des Charentes, beetroot ice cream 21€
- ◆ Scallop carpaccio with young spinach shoots and yuzu pearls 20€
- ◆ Prawn salad with gambas
Gambas marinated with basil, mango, gourmet peas, fennel, radishes, small tomatoes croutons, basil vinaigrette 16€
- ◆ Soft-boiled egg served on a bed of green asparagus, parmesan shavings 14€
- ◆ Toasted Saint-Maure goat's cheese with Granny Smith apples and honey 14€

FISH AND MEAT COURSES

- ◆ Cod fish loin flavoured with combava oil, eggplant caviar with basil 21€
- ◆ Fillet of wild brill roasted with thyme, olive oil,
Mashed potatoes from Val de Loire with green olives, wilted spinach 26€
- ◆ Duck breast glazed with maple syrup, fine green peas mousse and sweet potato chips 21€
- ◆ Fricassee of calf sweetbread with crayfish, with Spring vegetables and chanterelles mushrooms 26€

OUR FISH GRILL

- ◆ Fillet of Bass 18€
- ◆ Fillet of Norwegian Salmon 16€
- ◆ Sirloin steak 16€

Choose your favourite sauce among the following list: White butter sauce, Blue cheese sauce, Pepper sauce, Béarnaise sauce (French sauce made of light mayonnaise with shallots, tarragon and chervil)

Available garnishings: French fries, mashed carrots, Creole cooked rice, salad.

*Net prices - Inclusive of service charges

BRING HOME SOME OF OUR TERROIR

Takeaway

- ◆ Home made duck foie gras with Pineau des Charentes, 300gr, 39 €
- ◆ Contemporary WINE OF TERROIR « AMPELIDAE »

Marigny Neuf, 75cl, 13 €

- Pinot Noir
- Chardonnay
- Rosé

Ampelidae, 75cl, 23 €

- Le S
- Le PN 1328
- Le K

Alcohol abuse is dangerous to your health, consume it in moderation





VEGAN

Prices

- ◆ Risotto of green asparagus, green peas, shiitake mushrooms and coconut milk flavoured with green lemon, “vegan parmesan” (walnuts, almonds, garlic and malted yeast)   16€

DESSERT

- ◆ Cheese board (controlled appellation of origin) 12€
- ◆ Verrine of Tiramisu with speculoos, caramelized pears 9€
- ◆ Traditional “crème brûlée” 9€
- ◆ Le Parfait made of stewed strawberries
Stewed strawberries, muslin cream infused with lavender under a basil crumble 11€
- ◆ Le Pêché-Mignon of Emma
Tanzania dark chocolate fudge, raspberry ice cream and Emma’s chocolate spoon (15 minutes preparation time needed) 11€
- ◆ Hodgepodge of fresh fruits with passion fruit sorbet Maison Pedone, ice cream maker since 1959   10€





**Net prices - Inclusive of service charges*

DISCOVER OUR DIFFERENT GIFT IDEAS

- ◆ The Gourmet Cocoon day
1 breakfast or 1 diner “Menu Flaubert”
+ 1 massage of 50 minutes and unlimited access to the Carré des Sources at the Spa Source La Roche Posay, located at 800 meters, 125€ per person
- ◆ The Menu or the amount of your choice is provided for free as a gift card



Symbols

-  Discover dishes and products of our regions Touraine and Poitou-Charentes
-  This symbol points out the low-calories courses. Meat and fish courses can be prepared grilled or poached, on request
-  Gluten free meal
-  Vegan meal, suitable for vegetarians and vegan.

**ALL OUR COURSES ARE PREPARED ON ORDER,
SOME OF THEM MIGHT GENERATE WAITING TIME**

THE LIST OF THE POTENTIAL ALLERGENS WHICH ARE PRESENT IN THIS MENU CAN BE SUBMITTED ON REQUEST

Gourmet Menu

Toasted Saint-Maure goat's cheese with Granny Smith apples and honey
or
Soft-boiled egg served on a bed of green asparagus, parmesan shavings



Cod fish loin flavoured with combava oil, eggplant caviar with basil
or
Duck breast glazed with maple syrup, fine green peas mousse and sweet potato chips



Speculoos tiramisu with caramelized pears
or
Traditional "crème brûlée"

Gourmet Menu : 29 €*
Cheese plater (P.D.O*) : +7€*
**Pass Liberté doesn't qualify for this particular menu*

« TOUT UN PLAT » Lunch menu

Servi en
45 mn max



Today's special *or*
Salmon *or* Sirloin Steak
with garnish

+

1 glass of organic wine Marigny-Neuf *or*
1/4 minéral water (still *or* sparkling)



+

1 Coffee

15,90 €*

**Only available at lunchtime, except on weekends and bank holidays.
Pass Liberté does not qualify this particular menu*

Menu « Flaubert »

Scallop carpaccio with young spinach shoots and yuzu pearls 
or
Home-made duck Foie gras with Pineau des Charentes,  beetroot ice cream







Fillet of wild brill roasted with thyme, olive oil,
Mashed potatoes from Val de Loire  with green olives, wilted spinach
or
Fricassee of calf sweetbread with crayfish, with Spring vegetables and chanterelle mushrooms



Le Parfait made of stewed strawberries
Stewed strawberries, muslin cream infused with lavender under a basil crumble
or
Le Pêché-Mignon of Emma
Tanzania dark chocolate fudge, raspberry ice cream and Emma's chocolate spoon
(15 minutes preparation time needed)

Flaubert Menu : 39€*
Cheese platter (P.D.O*) : +7€*
**Pass Liberté doesn't qualify for this particular menu*

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