



DESCARTES



YZEURES-SUR-CREUSE



MONTMORILLON



BLOIS



NOTRE-DAME-D'OE



Liqueurs du Berry  
distillerie traditionnelle



FONTCOMBAULT



## LES PRODUCTEURS

All our dishes are "Homemade"

## AUTUMN MENU 2024

### STARTERS

**Tuna:** served tataki-style, with teriyaki, horseradish, and peanuts.....12€

**Egg:** cooked to perfection, with Touraine cheese, pork rillons, and oyster mushrooms..... 11€

**Plantain Banana:** in gnocchi form, with smoked garlic, bacon, and Parmesan.....10€

### MAIN COURSES

**Duck:** in magret, with pumpkin, yuzu sauce, and two figs prepared differently .....19€

**Cod:** roasted, with hazelnut gremolata, citrus vinaigrette, sea beans, and parsnip..21€

**Veal:** confit in an herb crust, with black tea jus, pressed sweet potato, and pak choi.....20€

**Vegetarian platter**.....15 €

The plate's composition is based on the chef's inspirations and seasonal influences.

**Cheese platter** .....7,50 €

### DESSERTS

**Autumn Delight:** milk chocolate cream and morel, charcoal crumble, dark chocolate, and button mushrooms..... 11€

**The Lady:** confit Pink Lady apple, hazelnut shortbread, cider caramel, and Granny Smith .....9€

**Like a Black Forest:** cocoa sponge cake, sour cherry compote, plant-based chantilly, and sour cherry sorbet .....10€

### THE 'SIGNATURE' DISHES

#### STARTERS\*

Homemade **Foie Gras** Terrine .... 18€

**Land & Sea Platter:** Duck Breast & Home-Smoked Salmon ..... 17€

#### MAIN COURSES\*

**Fish of the Day** with Vouvray Sauce, Salmon Roe ..... 29€

#### Roasted Prawns

Truffle-infused Risotto, Buckwheat Soufflé ..... 31€

**Calf Sweetbread with Morels**... 32€

#### Beef Fillet\*\*

Creole "Chien" sauce and Homemade Fries..... 29€

#### DESSERT

**Royal Chocolate** "Valrhona" ..... 12€

# MENU

## Lunch of the day

The menu alternates every week

### WEEK 1

23 au 29 sept. / 7 au 13 octobre / 21 au 27 octobre / 4 au 10 nov. / 18 au 24 nov. / 2 au 8 déc / 16 au 22 déc.

#### Wednesday

Puff pastry with ham  
Provençal beef  
Chocolate Hazelnut Soup

#### Thursday

Berry Lentil Salad  
Andouillette with Mustard,  
French Fries  
Chocolate Marquise with  
Toasted Almonds

#### Friday

Quiche Lorraine  
Thai-Style Fish Broth  
Tarte Tatin and Crème  
Fraîche

#### Saturday

Soft-boiled Egg with  
Mushroom Cream  
Chicken Supreme with  
Curry, Linguine  
Chocolate cream puffs

**OR** Mix and match with: **Country-style Pâté / Skirt Steak, Fries / Ice cream**

■ STARTER & MAIN COURSE or MAIN COURSE & DESSERT **18 €**

■ STARTER, MAIN COURSE, DESSERT **22 €**

#### KID'S MENU

Half portion.....12 €

Country-style Pâté  
Skirt Steak, Fries  
Ice cream

# MENU

### WEEK 2

30 sept. au 6 octobre / 14 au 20 octobre / 28 octobre au 3 nov. / 11 au 17 nov. / 25 nov. au 1er déc. / 9 au 15 déc.

#### Wednesday

Cream of Lentil Soup  
with Bacon  
Blanquette de Veau  
(veal stew) with Pilaf  
Crème Brûlée

#### Thursday

Poached Egg with  
Meurette Sauce  
Hunter's Chicken,  
Sautéed Potatoes  
Vanilla-flavoured  
Île Flottante

#### Friday

Sardine Croquette  
with Tartar Sauce  
Fish of the day, Mushroom  
Sauce, Creamy Peas  
Chocolate Tart

#### Saturday

Velouté du Barry  
Roast Pork,  
Sweet Potato Mash  
Apple Strudel

**OR** Mix and match with: **Country-style Pâté / Skirt Steak, Fries / Ice cream**

#### KID'S MENU

Half portion.....12 €

Country-style Pâté  
Skirt Steak, Fries  
Ice cream