

Starters

- Chilled peas-mint soup and country ham* 18 €
- Half chilled lobster, raspberry dressing and garden herbs* 32 €
- Tomatoes carpaccio, feta cheese and parmesan « biscuit »* 16 €
- Rabbit « rillettes », peach chutney* 20 €
- Skate wing terrine, spinach coulis and vegetables* 19 €

Dishes

- Loster from our coast, served with vegetables and virgin sauce* 60 €
- Charolais tenderloin beef, five pepper sauce* 35 €
- Dover sole, butter and lemon and almond sauce* 38 €
- Loué chicken breast, Vouvray sauce* 25 €
- Back of cod just pan fried, with curry and cockles stock* 21 €
- Braised veal kidneys, dregs wine sauce* 20 €

Cheeseboard 16 €

Les Desserts

- Hot Cointreau soufflé* 17 €
- Panna cotta with red berries* 16 €
- Plain bun cooked as a french toast, with strawberries* 16 €
- Traditional « profiteroles » chou pastry filled with vanilla ice cream and hot chocolate and almond* 16 €
- Chocolate soft cake, with white chocolate ice cream* 12 €

Menu de Saison 48 €

41 € without cheese

Tomatoes carpaccio, feta cheese, parmesan « biscuit »
or

Rabbit « rillettes », peach chutney

or

Skate wing terrine, spinach coulis and vegetables

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Back of cod just pan fried, with curry and cockles stock
or

Confit of pork breast, with sage herb juice

or

Braised veal kidneys, dregs wine sauce

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Cheeseboard

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Choice on the à la carte dessert

Menu dégustation 70 €

Served for the all table

(for lunch until 1.30 pm and for diner until 9 pm)

Chilled lobster, raspberry dressing and garden herbs

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Dover sole with peas sauce

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Strawberry and basil sorbet

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Loué chicken filled with apricot

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Cheese board

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Choice on the à la carte dessert

Retour du Marché 35 €

(except on bank holiday)

Starter, main course and dessert

or

« Starter and main course » or « Main course and dessert » 30 €