



L'AUBERGE

STARTERS

Poached egg, chestnut velouté - €14

Smoked sturgeon fillet, lettuce heart, and curry emulsion - €17

Beetroot salad, "Chèvrerie du Fay" cheese - €15

Marinated bonito, sweet and sour vinaigrette - €17

Mushroom fricassée in puff pastry crust - €17

MAIN COURSES

Duck fillet, confit radishes, sweet and sour ginger - €27

Grilled hake loin, confit kabocha squash, turmeric beurre monté - €27

Roast "Roi rose de Touraine" pork loin, confit potatoes - €25

Confit parsnip, wasabi sauce - €23

Grilled rib-eye beef for two, street-style potatoes, and pepper sauce - €95*

DESSERTS

Frozen nougat - €15

Liège coffee - €15

Poached pears, mulled wine, and spiced bread ice cream - €15

Rum baba, vanilla whipped cream - €15

Assorted regional cheeses (Selles-sur-Cher, Sainte-Maure-de-Touraine, Merlot) - €15



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*Served exclusively in the restaurant

All of our meats and fish are cooked over the fireplace and wood fire.

Net prices - Taxes and service included -

All our meats are of French origin.

Our culinary preparations may contain allergens.

You can inquire with the dining room manager for more information.