



# L'AUBERGE

## STARTERS

Poached egg, butternut squash velouté, caramelized pumpkin seeds	€14
Confit leek, gribiche sauce, marinated sturgeon	€17
Green asparagus, light mayonnaise, roasted almonds	€19
Romaine heart salad, Selles-sur-Cher cheese, smoked duck breast	€18
Homemade pâté en croûte	€21

## MAIN COURSES

Chicken supreme, "Comtesse de Chambord" beans with herbs	€27
Grilled cod, chard pesto, glazed chops of chard	€27
Roasted regional pork loin, confit potatoes & jus	€26
Confit celery, crispy crisps, wasabi sauce	€23
Grilled beef striploin for two, homemade french fries, salad & green pepper sauce*	€95

## DESSERTS

Lemon tart, meringue, hazelnuts	€15
"Profiterole", vanilla ice-cream, whipped cream, chocolate sauce	€15
Rhubarb pavlova	€15
Rum baba, vanilla whipped cream	€15
Regional cheese assortments (Selles-sur-Cher, Sainte-Maure-de-Touraine, Merlot)	€15

\*Supplement for half-board and gift vouchers of 25€/person.

Net prices - Taxes and service included -

All our meats are of French origin.

All our meats and fish are cooked on the open fireplace and wood fire.

Our culinary preparations may contain allergens.

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