

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Octopus

Carrots | Oxtail ravioli | satay

Or

Char

Green asparagus | lemon | samphire

Next

Fish of the moment

White asparagus in a morel crust | sorrel mustard sabayon

Or

Locally-Raised Pork

Black pudding croustilles | nori potatoes | Pak Choi | coffee passion juice

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

Find the list of allergens present in our dishes via the QR Code at the end of our menus or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.

Menu 4 steps

88 €

TRIP TO LOIRE VALLEY

To start

Brittany crab

Crispy tartlet | peas | coral mayonnaise

Then

Saint Jacques

Leeks | orange | ginger | wood sorrel

Next

Fish of the moment

Wild garlic | roasted green asparagus | artichokes with peppers | yellow wine sauce

Or

Pigeon from Brittany

Whole grains | foie gras | brocolettis | old vinegar jus

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Grand Menu

118 €

THE AUBERGE LA CAILLÈRE TASTING MENU

To start

Brittany crab

Crispy tartlet | peas | coral mayonnaise

Then

Saint Jacques

Leeks | orange | ginger | wood sorrel

To continue

Fish of the moment

Wild garlic | roasted green asparagus | artichokes with peppers | yellow wine sauce

Next

Sweetbreads

Brocolettis | nori potatoes | veal juice | star anise & tangerine

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Desserts

Honey from La Caillère

Madeleine biscuit | honey espuma | lime and lovage sorbet

Or

Strawberry Gariguette

Bronte pistachio | white balsamic | strawberry sorbet

Or

Chocolate, coffee and Koronima

Declined chocolates | crunchy and Kororima | coffee sorbet



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