

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Brittany mackerel

Flame-grilled | spider crab | fennel and cucumber with white balsamic | celery and green apple water

Or

Bluefin tuna "Vitello tonnato" style

Snacké | black garlic marinated veal | green bean salad | lemon ginger gel | "Vitello tonnato" creamy sauce

Next

Fish of the moment

Shellfish capellini | pointed cabbage with ginger | coconut galanga sauce with red curry

Or

Local Guinea fowl

Slowly cooked | panna cotta with pink garlic | caramelized eggplant puree | zucchini declination | guinea fowl jus with verbena

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

Heirloom tomato variety

Crispy tartlet | cherry tomato pickles | herbal coulis | Bloody Mary sorbet

Then

Brittany lobster

Sweet potato | jalapeno | crispy pig's trotter | Cajun bisque

Next

Fish of the moment

Celtuce in pesto and condiment veil | fennel pulp | Bronte pistachio and lemon sabayon

Or

Lamb and Courgette Flower from Ouchamps

Slow-cooked rack of lamb | Cannelloni of fine ratatouille | stuffed zucchini flower | Kalamata olive 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 CAILLERE TASTING MENU

To start

Heirloom tomato variety

Crispy tartlet | cherry tomato pickles | herbal coulis | Bloody Mary sorbet

Then

Brittany lobster

Sweet potato | jalapeno | crispy pig's trotter | Cajun bisque

To continue

Fish of the moment

Shellfish capellini | pointed cabbage with ginger | coconut galanga sauce with red curry

Next

Roasted veal sweetbreads with green aniseed

Roasts with semi-salted butter | cannelloni of fine ratatouille | stuffed zucchini flower | jus with Kalamata olives

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

Local blueberries

Baked in a Muscovado black sugar tartlet | light "Cheesecake" mousse & Sologne blueberry confit | lime basil sorbet

Or

Strawberry Gariguettes and Hibiscus

French Empress Rice | sablé Breton | strawberry and cottage cheese sorbet

Or

Chocolate, coffee and Koronima

Declined chocolates | crunchy and Koronima | coffee sorbet



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