

# Menu 3 steps

65 €

## STROLL IN THE LOIRE VALLEY

### To start

Carpaccio of smoked monkfish & Sologne caviar

Fried quail egg in herb breadcrumbs | grilled avocado | grapefruit | sweet and sour vegetables | Sologne caviar

Or

Pike & Snails

Pike mousseline | pig's trotter and snail ragout | crispy kasha tuile | horseradish cream | burnt onion emulsion with yellow wine

### Next

Fish of the moment

A combination of squash of the moment | praline seeds | real wasabi | coffee beurre blanc

Or

Local braised beef chuck

Long braised served crispy | foie gras | buckwheat and local carrot tartlet glazed with Lagavulin | caraway tisane

### 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

#### Urchin and Langoustine

Sea urchin served in a thin fennel tartlet | langoustine in a puffed rice crisp | jalapeno mayonnaise | mango fennel condiment | head bisque

### Then

#### Scallops

Jerusalem artichoke confit and lightly smoked mousseline | pecan and passion fruit butter | minute marinated carpaccio and grenadilla granita

### Next

#### Fish of the moment

Roasted cauliflower and brown butter purée | kumquat confit with white balsamic | sudachi | fish broth with coconut milk and Corsican yuzu

Or

#### Doe

Roast fillet with 5 peppers and leg of lamb confit | chestnut pulp | celeriac confit | blackberry-blueberry condiment | bitter cocoa 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

#### Urchin and Langoustine

Sea urchin served in a thin fennel tartlet | langoustine in a puffed rice crisp | jalapeno mayonnaise | mango fennel condiment | head bisque

### Then

#### Scallops

Jerusalem artichoke confit and lightly smoked mousseline | pecan and passion fruit butter | minute marinated carpaccio and grenadilla granita

### To continue

#### Fish of the moment

A combination of squash of the moment | praline seeds | real wasabi | coffee beurre blanc

### Next

#### Sweetbreads

Roast fillet with 5 peppers | chestnut pulp | celeriac confit | blackberry-blueberry condiment | bitter cocoa 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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# Desserts

Local pear & Valrhona Guanaja 72% Grand Cru chocolate

Diplomat cream with green aniseed | creamy dark chocolate | candied pear balls | pear and green aniseed sorbet

Or

Potimarron from our garden & mandarin

Potimarron trompe-l'œil with vanilla and variations | hazelnut streusel | mandarin kalamansi sorbet

Or

Chocolate, Tonka & Macadamia Nuts

Valrhona milk chocolate | crunchy cocoa nibs and Tonka bean caramel | vanilla and Macadamia ice cream



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