

Menu 3 étapes

45 €

STOPOVER IN THE LOIRE VALLEY

Only on request, at lunchtime / excluding weekends and public holidays

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Trout in veil herbs

Slowly cooked, trout egg white butter and coriander oil, horseradish, kohlrabi pickles

Or

Scallops from the Normandy coast

Scallop tartare with bergamot, lovage ice cream, lightly smoked parmentier cream with vine shoots

Next

Fishing fish of the moment

Barbajuan with beetroot, ricotta and chard, rutabaga puree, shrimp bisque with smoked pepper

Or

100-day-old “Patte Bleue” poultry

Fillet cooked at low temperature and roasted, “Albufera” style leg, parsnip crisp, braised lettuce, yellow wine pearl jus

Maybe

Cheese trolley from here and elsewhere (supp 18 €)

To finish

Choice of dessert from our dessert menu

Menu 4 steps

88 €

TRIP TO LOIRE VALLEY

To start

Brittany crab

Served in a thin crispy tartlet, warmed mayonnaise with sea urchin tongues, mango and Jamaican berry vinaigrette

Then

Scallops and Melanosporum truffle

Stratified scallops and cellar mushrooms, coral-bound celeriac risotto, barb juice, Mélanosporum truffle from the Doussineau brothers

Next

Fishing fish of the moment

Bucatini timbale with shellfish, vegetable ravioli of green cabbage and shiitake, creamy sorrel broth

Or

Lamb

Roast saddle of lamb, candied lamb shoulder pastilla, grilled sweetbreads and liver with “Ras el-hanout”, candied turnip, dried fruits and bulgur, Touraine saffron juice

Maybe

Cheese trolley from here and elsewhere (supp 18 €)

To finish

Choice of dessert from our dessert menu

Grand Menu

118 €

THE AUBERGE LA CAILLERE TASTING MENU

Pour débuter

Brittany crab

Served in a thin crispy tartlet, warmed mayonnaise with sea urchin tongues, mango and Jamaican berry vinaigrette

Then

Scallops and Melanosporum truffle

Stratified scallops and cellar mushrooms, coral-bound celeriac risotto, barb juice, Mélanosporum truffle from the Doussineau brothers

To continued

Fishing fish of the moment

Bucatini timbale with shellfish, vegetable ravioli of green cabbage and shiitake, creamy sorrel broth

Next

Sweetbread

Roasts with star anise and mandarin peel, parsnip crisp, braised lettuce, vin jaune pearl juice

Maybe

Cheese trolley from here and elsewhere (supp 18 €)

To finish

Choice of dessert from our dessert menu

Desserts

Mango

Almond streusel, mango cheesecake cream, lemon licorice sorbet

Or

Pecan and passion fruit

Runny heart and light pecan cream, passion fruit sorbet

Or

Chocolate and Gianduja

Crispy gavotte, chocolate hazelnut shortbread, warmed Gianduja mousse, cocoa sorbet and Cambodian long pepper