

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Veal tongue and duck foie gras

Pressed veal tongue cooked like a pot-au-feu, parsnips and foie gras. Orléans mustard ice cream

Or

Scallops from Normandy in two different ways

Seared, Jerusalem artichoke, salsify with pecans, passion fruit butter,

Scallops carpaccio with citrus

Next

Fresh, Chef-selected fish

Slowly cooked, mushroom ravioli of the moment, porcini puree, winter vegetables, Jura wine sauce

Or

Duck from the Region

Cooked at low temperature and roasted with sweet spices, sweet potato, kumquat, braised endive with orange, walnut salad, sweet and sour 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

Sea urchins

Served in their shells, creamy cauliflower, scallop tartare, coral emulsion with lobster sauce, sea food French toast

Then

Roasted langoustines with Zaatar

Sweet and sour marinated daikon, livèche tempura, pear, tetragon and ginger, langoustine jus

Next

Fresh, Chef-selected fish

Slowly cooked, mushroom ravioli of the moment, porcini puree, winter vegetables, Jura wine sauce

Or

Venison filet of French hunting

Lightly marinated in Satay and roasted, parsnip puree with black garlic, beetroot calisson, sweet and sour blueberries and puffed potatoes, venison jus

Maybe

Cheese trolley from here and elsewhere (supp 18 €)

To finish

Choice of dessert from our dessert menu

Grand Menu

118 €

THE AUBERGE LA CAILLÈRE TASTING MENU

Sea urchins

Served in their shells, creamy cauliflower, scallop tartare, coral emulsion with lobster sauce, sea food French toast

Roasted langoustine with Zaatar

Sweet and sour marinated daikon, livèche tempura, pear, tetragon and ginger, langoustine jus

Scallops from Normandy in two different ways

Searched, Jerusalem artichoke, salsify with pecans, passion fruit butter,
Scallops carpaccio with citrus

Fresh, Chef-selected fish

Slowly cooked, mushroom ravioli of the moment, porcini puree, winter vegetables, Jura wine sauce

Veal Sweetbreads

Roasted in semi-salted butter, parsnip puree with black garlic, beetroot calisson, sweet and sour blueberries and puffed potatoes, veal jus

Cheese trolley from here and elsewhere (supp 18 €)

Choice of dessert from our dessert menu

Desserts

La Caillere Fall dessert

Inspired by our forest, porcini mushrooms with Gianduja, chestnuts with chestnut paste and porcini mushroom ice cream

Or

Dark chocolate and orange

Chocolate shell, orange crème brûlée, coffee ice cream, orange jelly

Or

Tangerine and Matcha tea

Matcha tea sponge cake, tangerine panna cotta and Napoleon liqueur, crispy dacquoise, tangerine sorbet

Price including VAT in euros, service included

All our meats are of French origin

The products on our menu are traced and may contain allergens, gluten, peanuts, nuts.

List available on request