

# Menu 3 steps

65 €

## STROLL IN THE LOIRE VALLEY

### To start

#### Octopus from Brittany

Marinated in Satay sauce then lightly seared, Paimpol coconut purée with herbs, Chioggia beets, coconut salad, sweet and sour Sologne blueberry chutney

Or

#### Beef from the Region

Finely sliced, marinated in black garlic and sesame oil then rolled and lightly flame charred, poivrade artichokes in herb breadcrumbs, crispy Tomme de Touraine cheese

### Next

#### Fresh, Chef-selected fish

Slowly cooked, interleaved summer vegetables served on a shortcrust pastry, mashed ratatouille, fish jus with Touraine Saffron

Or

#### Guinea Fowl from the Region

Cooked at low temperature, stuffed local zucchini flower, smoked pepper sauce and poultry 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

#### Spider crab

Served In a cannelloni of tomato water, “bloody mary” sorbet, cherry tomato pickles, fresh herbs couli

### Then

#### European lobster

Half lobster roasted, carrots medley from the region, ravioli from it’s claws, “Reine Claude” plum, lobster sauce flavored with Jamaican pepper

### Next

#### Veal Medaillon

Slowly cooked, crispy veal ravigote style, a declination off eggplant, caramelized puree, as a fritter and pressed with miso, pearlescent veal jus

Or

#### Fresh, Chef-selected fish

Slowly cooked, interleaved summer vegetables served on a shortcrust pastry, mashed ratatouille, fish jus with Touraine Saffron

### 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

### Spider crab

In a cannelloni of tomato water, “Bloody Mary” sorbet, cherry tomato pickles, fresh herbs couli

### Beef from the Region

Finely sliced, marinated in black garlic and sesame oil then rolled and lightly flame charred, poivrade artichokes in herb breadcrumbs, crispy Tomme de Touraine cheese

### European lobster

Half lobster roasted, carrots medley from the region, ravioli from it’s claws, “Reine Claude” plum, lobster sauce flavored with Jamaican pepper

### Fresh, Chef-selected fish

Slowly cooked, interleaved summer vegetables served on a shortcrust pastry, mashed ratatouille, fish jus with Touraine Saffron

### Veal Sweet Bread

Slowly roasted, crispy veal ravigote style, a declination off eggplant, caramelized puree, as a fritter and pressed with miso, pearlescent veal jus

Cheese trolley from here and elsewhere (supp 18 €)

Choice of dessert from our dessert menu

# Desserts

## Figs from South of France

Roasted fig, white chocolate and prickly pear ganache, “red” almonds, buckwheat and almond ice cream

Or

## Poached peach with thyme and honey from our production

Lightly poached peach in a thyme syrup, creamy honey and white peach sorbet

Or

## Peanut ice cream bar

Valrhona “Jirava” chocolate ice cream entremet, caramel, chocolate ganache and cacao marshmallow

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