

STARTERS

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| MELON FRUIT GASPACHO, <i>feta cheese cream, ham craps</i> | 17 € |
| BEEF CARPACCIO, <i>basil pesto, parmesan</i> | 18 € |
| BURRATA TOMATOES, <i>olive purée, basil pesto, gazpacho pouring</i> 🌿 | 18 € |
| TUNA TARTARE, <i>avocado</i> | 18 € |
| PAN-FRIED SQUID WITH CHORIZO, <i>soy sauce and samphire</i> | 19 € |
| MAYONNAISE EGG 🌿 | 13 € |
| THE CLASSIC CAESAR SALAD, <i>breaded chicken, romaine lettuce, croutons, parmesan, Caesar sauce</i> | 16 € |
| ESCARGOTS FROM BELLOR | |
| 6 pieces | 13 € |
| 12 pieces (<i>excluding formulas</i>) | 26 € |

MAIN COURSE

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| GAMBAS, <i>black rice, white butter with turmeric</i> | 25 € |
| COMING BACK FROM THE CRIES, <i>sun vegetables, beurre blanc</i> | 25 € |
| CONFITE PIG'S BREAST, <i>mashed potatoes, soy glaze</i> | 23 € |
| ENTRECOTE U-E origin, <i>HOMEMADE FRENCH FRIES, Béarnaise sauce</i> | 27 € |
| CHICKEN "SUPREME" <i>carrots and Parmesan cheese cream</i> | 25 € |
| CHEESE BURGER DES HAUTES ROCHES, <i>homemade French fries and salad</i> | 21 € |

SUGGESTIONS

Excluding formulas

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| PASTA ALLA GENOVESE, <i>basil pesto, pine nuts, Parmesan cheese</i> 🌿 | 16 € |
| QUENNELLE OF BROCHET, <i>shellfish sauce, basmati rice</i> | 27 € |
| HEART OF CHAROLAIS TENDERLOIN PAN-FRIED, <i>Béarnaise sauce</i> | 39 € |
| BEEF TARTARE | 28 € |

Choice of side dishes

*Homemade French fries, salad, fresh pasta,
sun vegetables or a selection of carrots from our market gardener*

CHEESE

SELECTION OF 3 CHEESES MATURED BY HANS KRISCHER FROM LES HALLES DE TOURS 13€
Green salad

DESSERTS

PARIS - ROCHECORBON, **Signature dessert of our Pastry Chef Pauline Macé** 12 €
cacao choux, flowing praline heart and Gianduja chocolate-hazelnut ganache

RUM BABA 11 €

ABRICOT MELBA, *vanilla ice cream, whipped cream, red fruits coulis* 11 €

PLATE OF FRESH FRUIT 11 €

STRAWBERRY GLACED PARFAIT 11 €

GOURMET COFFEE OR TEA 12 €
(Supplement of 7€ for formulas)

FORMULAS

STARTER + MAIN COURSE + DESSERT 45 €

STARTER + MAIN COURSE 38 €

MAIN COURSE + DESSERT 32 €

CHILDREN'S MENU 15 €

Main course + Dessert + Drink

Up to 12 years

Chopped steak or Fish

Served with French fries, mashed potatoes or vegetables

Plate of fresh fruit or Vanilla, Chocolate or Strawberry ice cream

TO SHARE

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| APÉRITIVE PLATE | for 2 | 14 € |
| <i>Cold meats and cheeses</i> | for 4 | 25 € |
| | for 6 | 34 € |
| SMOKED SALMON FROM THE « MOULIN DU COUVENT » | for 2 | 28 € |
| <i>Chive cream</i> | | |