

STARTERS

LA GOULINE a local pie with mushrooms, rillauds (=pork), shallots and local white wine served with a light goat's cheese sauce	13€
DUCK LIVER PATÉ with seasonal chutney and toasted country bread	19€
BURRATA AND ALMOND PESTO  chopped local tomatoes	13€
SEA BREAM TARTARE with lime, ginger, coconut milk, coriander	13€
DUO OF SMOKED SALMON & GRAVELAX yuzu cream and mild dill sauce	14.5€
MEDITERREAN TAPAS (MEZZÉ) duo of houmous (traditional & beetroot), falafel, Kémia olives, vine leaf 	13.5€
GAZPACHO chilled tomato soup with (or without) ham crisp	12€

HEATWAVE SPECIALS

CAESAR SALAD chicken, Parmesan cheese, anchovies, olives, tomatoes, sucrine lettuce, Caesar sauce, croutons	15.5€
MELON & SERRANO HAM SALAD with feta cheese	14€
ROASTED VEGETABLE SALAD  courgettes, aubergines, bell peppers, caramelised tomato, marinated goats cheese	14€
VITELLO TONNATO a traditional Italian dish made with chilled veal topped with a tuna sauce	15€
THAI SHRIMP SALAD cabbage, shrimps, cucumber, carrots, peanuts, sweet-sour dressing	15.5€
QUINOA TABBOULEH with feta cheese, vegetables and mint	14€
SMOKED SALMON POKE BOWL smoked salmon, avocado, carrots, cucumber, wakamé seaweed, soy beans (edamame), rice	18€
NO PASTRY TUNA QUICHE	15€

OUR MENU

WITH YOUR APERITIF

Charcuterie board 15€ (for 1 person : 8€)
Charcuterie & cheese board 17€ (for 1 person : 10€)

MAIN COURSES

OUR BUTCHER'S BURGER (180G) our special burger with Comté cheese, onion, tomato, homemade sauce and French fries	19.5€
FARMHOUSE CHICKEN in a creamy sauce with local Anjou wine, creamy potato purée	21€
TODAY'S CUT OF BEEF (200G) & FRENCH FRIES choice of homemade herb butter, Béarnaise or pepper sauce	22.5€
REAL FRENCH 'STEAK TARTARE' (170G) chilled chopped raw beef with traditional condiments, French fries	18.5€
ANDOUILLETTE not for the faint-hearted: a traditional French sausage made with pork intestines; old fashioned mustard sauce, summer vegetable stack	21€
MUSSELS & FRENCH FRIES cooked with: white wine or cream or Roquefort cheese	18.5€
CATCH OF THE DAY summer dressing with preserved lemon & summer vegetable stack	22€
GRANTORTELLI WITH BASIL  Parmesan cheese and our almond pesto	19.5€
ADDITIONAL ACCOMPANIMENT summer vegetables stack +4€, green salad +4€, French fries +4€, burrata +5€	

LOCAL SPECIALTY MENU

39€

LA GOULINE

a local pie with 3 types of mushrooms, rillauds (=pork), shallots & local white wine served with a light goat's cheese sauce

FARMHOUSE CHICKEN

in a creamy sauce with local Anjou wine, creamy potato purée


LE CRÉMET D'ANJOU

THE local dessert: whipped cream and fromage frais, fruit coulis

set menu - no changes possible

DESSERTS

THREE FRENCH CHEESES	11€
LE CRÉMET D'ANJOU THE local dessert: whipped cream and fromage frais, fruit coulis	10.5€
TYPICAL FRENCH YEAST CAKE WITH RUM served in a sugar & dark rum syrup	11€
FRUIT CLAFOUTIS a French style flan with seasonal fruit	10.5€
ARTISANAL ICE CREAM & SORBETS 3 scoops - by Gérard Cabiron, Master ice cream maker	10.5€
GOURMET COFFEE a Lavazza espresso with 3 mini desserts: chocolate mousse, financier & Crémets d'Anjou	11€
HOMEMADE DARK CHOCOLATE MOUSSE	10€
STRAWBERRY & PISTACHIO CREAM CAKE	11€
LARGE MACAROON with a yuzu and strawberry cream	11€

Lunch & dinner times: 12-14.30hrs & 19-20.30hrs all rates in € - we accept Visa, Mastercard, American Express, cash, mobile payment
Meat (beef, pork, poultry): French or European origin (exceptions possible - see slate) -  = vegetarian - kids menu on request