



STARTERS

LA GOULINE 13€
a local pie with mushrooms, rillauds (=pork), shallots and local white wine served with a light goat's cheese sauce

DUCK LIVER PATÉ 19€
with seasonal chutney and toasted country bread

ORGANIC POACHED EGG 13€
in a red Saumur wine sauce with onion and bacon pieces

FRENCH ONION SOUP 13€
with Comté cheese

BUTTERNUT SQUASH CREAM SOUP 13€
hazelnut brittle, with (or without) ham crisp

SMOKED SALMON & SALMON RILLETES 14.5€
pickled vegetables, cream sauce with kitchen herbs and preserved lemon

SEASONAL SALAD 14€
polenta with Gorgonzola cheese, caramelised apple, mixed leaves, walnuts, honey & walnut oil dressing



OUR MENU

MAIN COURSES

WINTER BURGER - CHAROLAIS BEEF (170G) 19.5€
bacon, raclette de Savoie cheese, pickled onion, chef's sauce, French fries

FARMHOUSE CHICKEN 21.5€
in a creamy sauce with local Anjou wine, creamy carrot purée

TODAY'S CUT OF BEEF (200G) & FRENCH FRIES 22.5€
choice of home made herb & garlic butter, Béarnaise sauce or pepper sauce

REAL FRENCH 'STEAK TARTARE' (170G) 18.5€
chilled chopped raw beef with traditional condiments, French fries

GRANDMOTHER'S SLOW COOKED VEAL STEW 21€
served with pilav rice

WILD BOAR STEW IN RED SAUMUR WINE 21€
with fresh tagliatella pasta with lemon zest

CATCH OF THE DAY 22€
creamy risotto with Mascarpone cheese and preserved lemon

GOULINE DE LA MER 23€
a hearty pie with salmon, scallops, mushrooms, leeks, Noilly Prat

THREE MUSHROOM RISOTTO 18€
shiitake, mushrooms, oyster mushrooms and Parmesan cheese

ADDITIONAL ACCOMPANIMENTS + 4€
• French fries
• creamy carrot purée
• green salad
• pilav rice

LOCAL SPECIALTY MENU

39€

LA GOULINE
a local pie with mushrooms, rillauds (=pork), shallots and local white wine served with a light goat's cheese sauce

FARMHOUSE CHICKEN
in a creamy sauce with local Anjou wine, creamy carrot purée

CRÉMET D'ANJOU
THE local dessert: whipped cream and fromage frais, fruit coulis

DESSERTS

THREE FRENCH CHEESES 11.5€

CITRUS FRUIT CHEESECAKE 11€

CRÉMET D'ANJOU 10.5€
THE local dessert: whipped cream and fromage frais, fruit coulis

BAKED PINEAPPLE * 10.5€
served with a scoop of passion fruit sorbet

TYPICAL FRENCH YEAST CAKE WITH RUM 11€
served in a sugar & dark rum syrup

LARGE MACARON * 11€
hazelnut and chocolate

UPSIDE DOWN APPLE PIE * 10.5€
served on a Breton shortbread biscuit

GOURMET LAVAZZA EXPRESSO 11€
served with 3 mini desserts: Crémets d'Anjou, baked pineapple & small almond cake

Lunch & diner: 12- 14hrs & 19-20.30hrs - all rates in €
We accept: Visa, Mastercard, American Express, Apple Pay, contact less payments
Meat (beef, pork, poultry, veal, boar): French or European origin (exceptions possible - see slate)
= vegetarian
kids menu on request
* = please order this dessert in advance