





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€
ORGANIC POACHED EGG in a red Saumur wine sauce with onion and bacon pieces	13€
FRENCH ONION SOUP  with Comté cheese	13€
BUTTERNUT SQUASH CREAM SOUP  chopped hazelnuts, with or without ham crisp	13€
SMOKED SALMON & SALMON RILLETES pickled vegetables, cream sauce with kitchen herbs and preserved lemon	14.5€



OUR MENU

MAIN COURSES

WINTER BURGER - CHAROLAIS BEEF (170G) bacon, raclette de Savoie cheese, pickled onion, chef's sauce, French fries	19.5€
FARMHOUSE CHICKEN in a creamy sauce with local Anjou wine, creamy carrot purée	21.5€
TODAY'S CUT OF BEEF (200G) & FRENCH FRIES choice of home made herb & garlic butter, Béarnaise sauce or pepper sauce	22.5€
REAL FRENCH 'STEAK TARTARE' (170G) chilled chopped raw beef with traditional condiments, French fries	18.5€
GRANDMOTHER'S SLOW COOKED VEAL STEW served with pilav rice	21€
WILD BOAR STEW IN RED SAUMUR WINE with fresh tagliatella pasta with lemon zest	21€
CATCH OF THE DAY creamy risotto with Mascarpone cheese and preserved lemon	22€
GOULINE DE LA MER a hearty pie with salmon, scallops, mushrooms, leeks, Noilly Prat sauce	23€
THREE MUSHROOM RISOTTO  shiitake, mushrooms, oyster mushrooms and Parmesan cheese	18€
ADDITIONAL ACCOMPANIMENTS	+ 4€
<ul style="list-style-type: none"> • 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 THE local dessert: whipped cream and fromage frais, fruit coulis	10.5€
BAKED PINEAPPLE * served with a scoop of passion fruit sorbet	10.5€
TYPICAL FRENCH YEAST CAKE WITH RUM served in a sugar & dark rum syrup	11€
MY GRANDMOTHER'S FRENCH TOAST * mulled wine sorbet, vanilla ice cream	10.5€
UPSIDE DOWN APPLE PIE * served on a Breton shortbread biscuit	10.5€
GOURMET LAVAZZA EXPRESSO served with 3 mini desserts: Crémets d'Anjou, baked pineapple & small almond cake	11€

Lunch & diner: 12- 14hrs & 19-20.15hrs - 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 option possible
kids menu on request

* = please order this dessert at the start of your meal