

STARTERS

LA GOULINE

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

DUCK LIVER PATÉ

with seasonal chutney and toasted country bread

ORGANIC POACHED EGG

in a red Saumur wine sauce with onion and bacon pieces

FRENCH ONION SOUP

with Comté cheese

BUTTERNUT SQUASH CREAM SOUP

chopped hazelnuts, with or without ham crisp

SMOKED SALMON & SALMON RILLETTES

pickled vegetables, cream sauce with kitchen herbs and preserved lemon



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 sauce

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

ADDITIONAL ACCOMPANIMENTS

- French fries
- creamy carrot purée
- green salad
- pilav rice

19.5€

21.5€

22.5€

18.5€

21€

21€

22€

23€

18€

+ 4€

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

MY GRANDMOTHER'S FRENCH TOAST *

10.5€

mulled wine sorbet, vanilla ice cream

UPSIDE DOWN APPLE PIE *

10.5€

served on a Breton shortbread biscuit

GOURMET LAVAZZA EXPRESSO

11€

served with 3 mini desserts: Crémel d'Anjou, baked pineapple & small almond cake

Lunch & dinner: 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)

leaf = vegetarian option possible

kids menu on request

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