




## STARTERS

LA GOULINE	13€
a local pie with 3 different mushrooms, rillauds (=pork), shallots, local white wine served with a light goat's cheese sauce	
DUCK LIVER PATÉ	19€
seasonal chutney, toasted country bread	
BURRATA WITH BASIL - MINT PESTO 	13€
chopped 'old fashion' tomatoes	
CHILLED GARDEN PEA SOUP 	13€
whipped cream with goat's cheese	
TRIO OF SALMON	14.5€
smoked, gravelax, rillettes	
MEDITERRANEAN MEZZÉ 	13.5€
traditional hummus, beetroot hummus, falafel, Kémia olives, vine leaf	
BEEF CARPACCIO	13.5€
green pesto, Parmesan cheese, rocket leaves	

## SUMMER SALADS

CAESAR SALAD	15.5€
chicken, Parmesan cheese, anchovies, olives, tomatoes, little gem lettuce, Caesar sauce, croutons	
MELON & SERRANO HAM SALAD	14.5€
with feta cheese, cucumber & mint	
NIÇOISE SALAD	14€
tuna, tomatoes, hard-boiled egg, green pepper, olives, anchovies, fava beans, onions, little gem lettuce	

## OUR MENU

### WITH YOUR APERITIF

Charcuterie board 15€

Charcuterie & cheese board 17€

### MAIN COURSES

OUR BUTCHER'S BURGER (180G)	19.5€
Cheddar, sliced onion, tomato, our burger sauce, French fries, coleslaw	
FARMHOUSE CHICKEN	22€
in a creamy sauce with local Anjou wine, garlic & parsley potatoes	
TODAY'S CUT OF BEEF (200G) & FRENCH FRIES	23€
choice of homemade herb butter, Béarnaise or pepper sauce	
REAL FRENCH 'STEAK TARTARE' (170G)	19.5€
chilled chopped raw beef with traditional condiments, French fries	
HALF A DUCK BREAST	23€
Port and red berry sauce, sweet potato purée with cinnamon	
MUSSELS & FRENCH FRIES	19€
cooked with: white wine or cream or Roquefort cheese	
CATCH OF THE DAY	22€
summer dressing with citrus fruit, slightly chilled ratatouille	
OUR CHEESE & HAM CROQUE MONSIEUR	18.5€
coleslaw	
GNOCCHI WITH WALNUTS & GORGONZOLA 	19.5€
TODAY'S RISOTTO 	19€
ADDITIONAL ACCOMPANIMENT	
coleslaw or green salad or French fries or garlic & parsley potatoes	+4€
burrata	+5€

## LOCAL SPECIALTY MENU

39€

### LA GOULINE

a local pie with 3 different 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, garlic & parsley potatoes


### LE CRÉMET D'ANJOU

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

set menu - no changes possible

## DESSERTS

THREE FRENCH CHEESES	11.5€
CRÉMET D'ANJOU	10.5€
THE local dessert: whipped cream and fromage frais, fruit coulis	
STRAWBERRY PAVLOVA	10€
whipped cream	
PROFITEROLES	10.5€
artisanal vanilla ice cream by Gérard Cabiron, Master ice cream maker, dark chocolate sauce	
TYPICAL FRENCH YEAST CAKE WITH RUM	11€
served in a sugar & dark rum syrup	
FRUIT CLAFOUTIS	11€
a French style flan with seasonal fruit	
ARTISANAL ICE CREAM OR SORBET	10.5€
3 scoops - by Gérard Cabiron, Master ice cream maker	
GOURMET COFFEE	11€
a Lavazza espresso with 3 mini desserts: chopped strawberries with mint, almond cake, Crémét d'Anjou	

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