

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 & CHOPPED TOMATOES 13€
with basil - mint pesto

CHILLED GARDEN PEA SOUP 13€
whipped cream with goat's cheese

TRIO OF SALMON 14.5€
smoked, gravlax, rillettes

MEDITERRANEAN MEZZÉ 13.5€
traditional hummus, beetroot hummus, falafel, Kémia olives, vine leaf

BEEF CARPACCIO 13.5€
green pesto, Parmesan cheese, rocket leaves

SALADS

CAESAR SALAD 15.5€
chicken, Parmesan cheese, anchovies, olives, tomatoes, little gem lettuce, Caesar sauce, croutons

NIÇOISE SALAD 14€
tuna, tomatoes, hard-boiled egg, green pepper, olives, anchovies, fava beans, onions, little gem lettuce

OUR MENU

WITH YOUR APERITIF

Sliced dry sausage: 6€

Pork rillettes & gherkins: 6€

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€
Red Port and berry jus, garlic & parsley potatoes

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

FLASH GRILLED KING PRAWNS 21€
lemon-ginger mayonnaise, local quinoa tabbouleh with kitchen herbs

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 Goulaine
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

Crémets 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

RED FRUIT PAVLOVA 10€
whipped cream

PROFITEROLES 10.5€
dark chocolate sauce, artisanal vanilla ice cream by Gérard Cabiron, Master ice cream maker,

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: raspberry sorbet, almond cake, Crémets 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 please see slate) - kids menu on request -  = vegetarian