

★★ **BISTROT** ★★
 DES HAUTS DE LOIRE
 ★★ *Enzain* ★★

APERO

Dried sausage (for 2)	11€
Homemade terrine (for 2)	10€

STARTERS

Salmon Gravlax With lime and « Timut » pepper Radishes of various colors, horseradish cream.	18€*
Heritage tomatoes Goat's milk curd from a local farm, the « Cabinette ». Kalacassis (condiment, preserved tomato and basil oil).	12€**
Snails with herb butter Toasted hazelnuts.	6 : 13€ 12 : 19€
Farm fresh egg by Anne Lamy Zucchini and vegetable bolognaise. Tomme Goat's cheese from Touraine, Gomasio with almonds.	12€*
Melon Sweet vouvray wine fine jelly, dry-cured ham slices.	14€**

MAIN COURSES

Free range guinea fowl thigh With cabbage, grey oyster mushrooms from la cave des roches. Poultry jus.	23€*
Veal breast candied Verbena and mint. Garden peas and baby carrots. Brown cooking juices.	24€*
Steak tartare – the raw beef is cut by knife into very tiny pieces Season yourself to your personal taste, homemade fries.	24€*
Skipjack tuna brochette Fennel and candied tomato flaky pastry. Sauce vierge.*	23€

(*sauce made from olive oil, lemon juice, diced tomatoes & herbs)

**BEEF MATURED
BY MANU**

Rib-eye steak for 2	88€*
Sirloin steak	39€*

SIDE DISHES

Homemade French fries	5€**
Mashed potato With olive oil	5€**
Salad with Xérès vinegar	5€**
Homemade ratatouille	7€**

CHEESES

An assortment of goats cheese by Sylvie and Didier Ragot	10€
A plate of Rodolphe Lemeunier's cheeses	10€

DESSERTS

Peach Apricot sorbet, fresh fruit. Gooseberry coulis with « Palmarosa ».	12€*
Pavlova With blackcurrant, scented with violets, whipped cream.	11€**
Profiterole Vanilla ice cream, chocolate sauce.	10€*
Brioche* pudding With nectarines, « Abelha » honey ice cream. (*sweet bread)	10€*

* SANS GLUTEN FREE
* VEGETARIAN

**LUNCH
MENUS**

Starter + main course <i>or</i> the daily spit + dessert	39€
Children's menu (Served up to 12 years of age) Main course + dessert	19€

**THE DAILY
'SPIT'**

MONDAY Shoulder of lamb with mild spices • <i>Suppl. Formule : 5€</i>	29€*
TUESDAY Curried shoulder of lamb Skewer of veal Kidneys Whole-grain mustard by « Martin Pouret »	26€*
FRIDAY Crunchy mackerel With aromatic herbs, smoked paprika	23€
SATURDAY Rack of pork, delicatessen sauce	22€*
SUNDAY Roast farm fresh chicken	21€*

