



BISTROT



DES HAUTS DE LOIRE

** Ansoain **



STARTERS • 12€

Caesar salad
lettuce chicken, egg, parmesan, anchovies
(can be served as a main course €20)

**The perfect egg « by Anne Lamy »
*Cauliflower in different ways, smoked
bacon froth, buckwheat.*

*Half-cooked salmon,
*Courgette cream, horseradish, olive oil
ice cream.*

**Tomato gazpacho,
mozzarella mousse, goji berry pistou
*(cold sauce made from garlic, fresh basil
and olive oil).*

*6 snails (12 snails €5 extra charge)
Aromatic butter, toasted hazelnuts

MAIN COURSE • 20€

*The carp and crayfish sausage,
*Sauce with local Touraine Mesland wine and
oven baked shallots.*

*Roast Pollack(€5 extra charge)
*Carrots with sage. Ginger and
orange foam.*

*Breast of pork,
Braised fennel, grilled apricots, pan juices.

*Knife chopped beef tartare
*To season as you wish
Homemade fries, salad.*

*Duckling fillet,
eggplant caviar
Jus with thyme from our garden.

DESSERTS • 10€

**The Médicis with traditional sugar.

L'éclair au chocolat, sorbet cacao.

**Panacotta with jasmine and red fruits.

*Tartelette aux fruits jaunes

**Ile flottante
(custard, fluffy egg whites, caramel sauce)

ONLY FOR LUNCH

SET MENUS

33€ • STARTER•MAIN COURSE
•DESSERT

38€ • ON THE SPIT•
STARTERS•DESSERT
15€ • CHILDREN'S MENU
MAIN COURSE•DESSERT



THE DAILY 'SPIT' 25€

- MONDAY -

HAM SHANK WITH ABELHA HONEY
FROM THE ESTATE.

- TUESDAY -

POULTRY PAUPIETTE WITH
MUSHROOMS.

- WEDNESDAY -

RACK OF IBERIAN PORK,
JUS WITH THYME

- THURSDAY -

LAMB GHOP FROM THE SPIT.

- FRIDAY -

PIKE QUENELLE. BISQUE SAUCE.

- SAMEDI -

'SKEWER OF DUCK
WITH MILD SPICES

- SUNDAY -

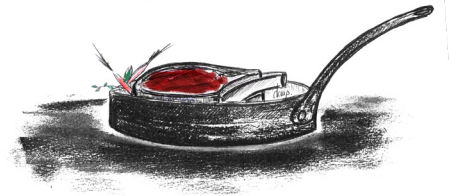
'ROAST CHICKEN
FROM THE « CHAMBRERIE FARM»



L'APÉRO • 13€

*Dried sausage (2 people)

*Homemade terrine 150grs (2 people)
Country recipe or squab (young pigeon)



MEATS

CUTS OF MEAT TO SHARE
OR ENJOY ALONE

Matured beef sirloin steak
1 person — 37€ / 2 people — 69€
Additional charge for foie gras 12€/person

Onglet de bœuf 29€
Additional charge for foie gras 12€/person

SIDE DISHES • 3€

**Potato gratin Dauphinois

**Mixed salad leaves
Xèreès Olive dressing.

Vegetable tian

*Homemade fries

CHEESE • 10€

**Goats cheese assortment
By « Sylvie and Didier Ragot»

**Plate of Rodolphe Lemeunier's cheeses

*Childrens menu served up to 12 years of age. All our meat is of European origin.

To accompany our meats: meat jus, aromatic butter or béarnaise sauce
All our main dishes from the weekly menu and our meat dishes are garnished.

'GLUTEN FREE 'VEGETARIAN

PRICE INCLUDE TAXES