



BISTROT



DES HAUTS DE LOIRE

★ ★ *Onzain* ★ ★

Lunch menu starter + main course + dessert 42€
Children's menu (served up to 12 years old) main course+dessert 19€

Apéro

Snails x6 / x12 **13€ / 19€**
Garlic and herbs butter
Hazelnuts from Piemonte
(by 12 extra for lunch menu 5€)

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Homemade Rillettes of duck
from Sologne **11€**

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Oyster x6, shallots with vinegar and
toasted bread **14€**

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Homemade charcuterie selection:
roasted ham, coppa and duck rillettes
14€ / person

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Chicken sausage with garlic Turkish
cucumber yogurt sauce **12€**

Starters

Tomato gazpacho, herbs sorbet and
antipasti grissini (*Clarins*) **14€**

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Mimosa green beans, foamy vinaigrette
with tarragon **13€**

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Calf's head served
with gribiche sauce **15€**

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Open ravioli of Gambas, raw and cooked,
peach with verbena berries and arugula
foam **19€**
(extra 3€ for lunch menu)



Main courses

Puff pastry brioche, glazed marinated
rooster, smoked tomato sauce, fried onions
and mesclun salad mix **26€**

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Slice of trout cooked with olive oil, quinoa
and spinach leaves with a 'sauce vierge'
dressing (*Clarins*) **27€**
(extra 3€ for lunch menu)

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Pork shoulder grilled with charcoal,
potatoes roasted with curry, tender new
carrots, seaweed pork jus **25€**

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Roasted hake, grilled zucchinis, pepper
coulis with blackcurrant **29€**
(extra 5€ for lunch menu)

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Fettucine with tomato, pesto Genovese and
local goat cheese **21€**

Cheese/Desserts

Selection of cheese **13€**

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Chocolate cream
12€

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Vanilla flan **11€**

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Rhubarb tart **13€**

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Strawberry cake **14€**