



*Dear Guests, welcome to our table !*

*We offer a simple seasonal cuisine, homemade and based on fresh products if possible organic. The products are selected on the area or purchased from companies which have a specific approach for the respect of the environment.*

## **AUGUST 2019**

### **The Formulas**

Formula 2 courses	23 €
Formula 3 courses	29 €
Formula for kids' gourmet (3 courses)	18 €

#### **Starters 7 €**

Soup of the day

Today's starter

Terrine of local chicken with fresh coriander, salad

Warm tartelet of organic tomatoes and mustard from Orléans, salad

Snails from the region served with parsley butter (x6)

#### **Fish and meat 16 €**

Today's special

Fish of the day, sauce of the day

Filet of beef 180 gr (suppl. 5€) pan fried with green pepper sauce

Vegetarian dish of the day

*The main courses are garnished with potatoes and vegetables of the day, cooking stocks for the sauce are home made*

#### **Dessert 8 €**

Choice of 4 cheeses from the cheese board

Dessert of the day

Chocolate mousse on a nuts and almonds biscuit, crème anglaise

Vanilla soft white cheese mousse, local strawberries and sablé biscuit

Homemade yogurt or local soft cheese with homemade jam and biscuit

Three organic ice creams in a cup glass, meringue and local whipped cream

Flavor: vanilla, lime, blackcurrant, caramel salted cream, chocolate, strawberries, coffee, pear, banana, white peach, mango, hazelnut

*In case of allergy or specific dietary, do not hesitate to ask more details of the ingredients used in our dishes.*