

Menu Florilège - 50 €

Starter – Main Course – Cheese or Dessert (Cheese & Dessert = 58€)

Thank you for ordering your desserts at the beginning of the meal



STARTERS :

- SNAILS FROM MOULIHERNE AND RILLONS DE TOURS IN A RED WINE SAUCE – BLACK GARLIC AND HERBS VIENNESE AND PASTIS MESKAD -
- OYSTERS FROM BRITTANY GRATINATED WITH CHOUCHEN AND ANDOUILLE FROM GUEMENE – MESCLUN AND RADISH SPROUTS –
- CARPACCIO OF BEEF SALERS RACE – MARINADE WITH RASPBERRY VINEGAR AND ORGANIC VIRGIN RAPESEED OIL – ROASTED PINE NUTS –
- FRESH COD AND CLAMS CEVICHE – BLOOD ORANGES JUICE, PURE AGAVE TEQUILA, CHIMICHURRI SPICIES AND HONEY FROM TOURAINE –
- FOIE GRAS OF DUCK CANARD HALF COOKED MARINATED WITH GENEPI AND MARBLED FROM FINE SLICES OF DRIED BEEF – RED ONION JAM –

MAIN COURSES :

- TENDER MAGRET OF DUCK – BIGARADE SAUCE WITH HIBISCUS FLOWERS AND CLEMENTINE – MOROCCAN STYLE RISOTTO OF CEREALS –
- FILET OF SEA BREAM PANFRIED ON THE SKIN – LIMONCELLO BEURRE BLANC – DEEP FRIED POLENTAS AND BOLOGNESE OF BORLOTTI BEANS –
- SKEWER OF SCALLOPS, CREOLE BLACK PUDDING AND APPLES – SHELLFISH SAUCE WITH COMBAWA – PACK CHOÏ CABBAGE AND PEANUTS –
- LA BEUCHELLE TOURANGELLE - VEAL SWEATBREAD AND KIDNEYS PANFRIED WITH SALTED LOCAL BUTTER – CREAM OF MUSHROOMS AND MUSTARD –
- PASTILLA OF BEEF CHEEK BRAISED IN CABERNET FRANC AND COCOA - PRUNES AND WALLNUTS – BUTTERED CABBAGE –

DESSERTS :

- THE BURGER THAT DECEIVES THE EYE – PANCAKES TOPPED WITH SESAME SEEDS, STEAK OF ROASTED PINEAPPLE, CHEDDAR OF MANGO AND MINT –
- APPLE AND BLACK CURRANT TARTLET – ALMOND CREAM WITH FRESH GOAT LOCAL GOAT CHEESE – SORBET OF BLACK CURRANT FROM BURGUNDY –
- OMELETTE TOURANGELLE HOT AND COLD – ITALIAN MERINGUE WITH SAFFRON FROM TOURAINE – MANDARIN SORBET –
- FLOWING HEART CHOCOLATE FONDANT – SALTED BUTTER CARAMEL ICE CREAM, HOMEMADE SWEET WHIPPED CREAM WITH VANILLA SEEDS –
- WILLIAM PEAR BRANDY SOUFFLÉ SERVED WITH A DELICIOUS AND TASTY COFFEE ICECREAM –



Menu du Moulin - 40 €

Starter – Main Course – Cheese or Dessert (Cheese & Dessert = 48€)



STARTER :

– CARPACCIO OF BEEF SALERS RACE – MARINADE WITH RASPBERRY VINEGAR AND ORGANIC VIRGIN RAPESEED OIL – ROASTED PINE NUTS –

MAIN COURSE :

– SANDER FILLET COOKED ON THE SKIN – MIRROR SAUCE WITH CABERNET FRANC AND COCOA – BABY POTATOES AND MUSHROOMS –

DESSERT :

– LOCAL SAFFRON CRÈME BRULEE – FROZEN ROCHER MANDARIN SORBET, CHOPPED ALMONDS AND WHITE CHOCOLATE –

CHEESES :

ACCOMPANIED BY CONDIMENTS AND SALAD

- PLATE OF 3 LOCAL FARMHOUSE CHEESES –
- HOT GOAT CHEESE PIE, DRIED PEARS & PURPLE MUSTARD –
- SAINT MARCELLIN CHEESE CROMESQUI WITH CHORIZO –

KIDS MENU :

STARTER – MAIN COURSE - DESSERT
 MAIN COURSE – DESSERT

22€
17€



GRATIN OF PASTAS AND CHEESE OR EGG CASSEROLE WITH CREAM & POTATOES

FRESH COD BEURRE BLANC OR SKEWER OF BEEF CREAM OF FOIE GRAS OR VEAL NUGGETS CREAMY VEAL SAUCE ACCOMPANIED WITH SEASONAL VEGGIES OR POTATO CROQUETTES OR SWEET POTATO FRIES

FLOWING HEART CHOCOLATE FONDANT OR A HOT SALTED BUTTER SHORTBREAD BISCUIT OR ICE CREAM AND SORBET

FLAVORS FOR CHILDREN'S ICE CREAMS AND SORBETS :

VANILLA – STRAWBERRY – BLACK CURRANT – PASSION FRUIT – CHOCOLATE – CARAMEL

FOR SMALL APPETITES :

MENU DU MOULIN : MAIN COURSE + DESSERT OR STARTER + MAIN COURSE = 30€
 MENU FLORILÈGE : MAIN COURSE + DESSERT OR STARTER + MAIN COURSE = 40€

***Our Chef Michaël Chaplin guarantees a homemade Cuisine
 Ice Creams and Sorbets come from an Artisan Glacier – Les Apprentis Givrés in Sepmes.
 The bread rolls that accompany your meal – Les Blés de Demain in Veigné***

WE ARE HAPPY TO ADAPT OURSELVES TO YOUR DIETS – PLEASE LET US KNOW YOUR ALLERGIES IF THIS IS THE CASE.