

Menu Florilège - 58 €

Starter – Main Course – Cheese or Dessert (Cheese & Dessert = 67€)

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



STARTERS :

- CRUMBLE OF BLACK PUDDING, APPLES WITH MEAD AND CIRCLED WITH SMOKED BACON – GINGERBREAD WITH HONEY –
- FOIE GRAS OF DUCK MARINATED WITH RASPBERRY BRANDY AND MARBLED WITH SWEET SEAWEED – RED ONION AND CHERRIES JAM –
- SALERS BREED BEEF CARPACCIO – HEMP OIL AND HEMP GOMASIO – REDUCTION OF POMELOS, AGAVE AND TIMUR –
- REFRESHING MUNGO BEANS SALAD AND REDFISH SEA BREAM – SAVORY, CANDIED PEPPERS, YUSU AND GINGER –
- FRESH CRAB WITH CORSICAN POMELOS AND SMOKED SALMON AT THE MOULIN DU COUVENT – REFRESHING MESCLUN WITH CHENIN BLANC VINEGAR –

MAIN COURSES :

- TENDER BREAST OF DUCK – SWEET AND SOUR SAUCE WITH HIBISCUS FLOWERS – SHIITAKE AND OYSTER MUSHROOMS FROM TOURAINE –
- FILET OF POLLACK – VIENNESE WITH CASHEW NUTS & GOUDA WITH CUMIN – BLACK RISOTTO WITH COCKLE JUICE – CREAM OF KOMBUCHA & CURRY –
- SCALLOPS AND LANGOUSTINES – THAI TAGLIATELLE WITH TOASTED SESAME OIL – COCONUT MILK REDUCTION AND LANGOUSTINE HEADS –
- “LA BEUCHELLE TOURANGELLE” – VEAL SWEATBREAD AND KIDNEYS PANFRIED WITH SALTED LOCAL BUTTER – CREAM OF MUSHROOMS AND MUSTARD –
- “LE CASSOULET DU MOULIN” – CONFIT PORK CHEEK, RILLONS DE TOURS AND ANDOUILLETTE – TARBAIS BEANS AND HAZELNUT BREADCRUMB –

DESSERTS :

- BRUSCHETTA PERDUE – APPLES FROM THE TOURAINE ORCHARDS AND WILD BLACKBERRIES – WHIPPED CREAM AND MACADAMIA NUTS –
- MENDIANT PIE WITH PINEAPPLE AND TIBETAN BLEND OF NUTS AND BERRIES – CANDIED BANANAS WITH CITRUS AND PINEAPPLE SORBET –
- REVISITED “NOUGAT DE TOURS” – HAZELNUT MACARONADE – « POIRES TAPÉES » FROM RIVARENNES AND FIG JAM – WILLIAM PEAR SORBET –
- FLOWING HEART DARK CHOCOLATE 70% FONDANT – MAPLE SYRUP AND CANDIED CRANBERRIES – BLACKCURRANT SORBET –
- PEPPERMINT GET 31 AND LOCAL SPIRULINA SOUFFLÉ – PAIRED WITH AND APRICOT SORBET –



Menu du Moulin - 45 €

Starter – Main Course – Cheese or Dessert (Cheese & Dessert = 54€)



STARTER :

– FRICASSEE OF ZANDER CHEEKS AND SNAILS FLAMBÉED WITH PASTIS MESKAD, GARLIC AND PARSLEY – REFRESHING MESCLUN –

MAIN COURSE :

– CASSOLETTE OF CONFIT PORK CHEEKS – KOMBUCHA CREAM WITH BENGALI CURRY – SWEET POTATO AND SMOKED ANDOUILLE –

DESSERT :

– BRUSCHETTA PERDUE – APPLES FROM THE TOURAINE ORCHARDS AND WILD BLACKBERRIES – WHIPPED CREAM AND MACADAMIA NUTS –

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

24€
18€



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 = 35€
 MENU FLORILÈGE : MAIN COURSE + DESSERT OR STARTER + MAIN COURSE = 47€

***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.