



BISTROT



DES HAUTS DE LOIRE

★★ *Enzain* ★★



APPETIZERS • 12€

**Gaspacho with sage flavor
Goats cheese curd from La CabINETTE

*Rabbit pâté in a jelly case
Gribiche sauce (hard boiled eggs, capers, gherkins, mayonnaise)

**Poached egg by Anne Lamy Celery
remoulade, sorrel mayonnaise

**"Clarins" inspired quinoa tabouleh
from Anjou
*Raw vegetable plate,
Refreshed with a radish ice cream*

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

MAIN DISHES • 20€

*Oven roasted salmon
Fennel and preserved lemon

*Carp and crayfish sausage,
lightly smoked
Sauce with cöt wine, oven baked shallots

The famous Beuchelle Tourangelle
Tagliatelles pasta (€5 extra charge)

*Candied veal breast
Vegetable tian

Crispy lamb shanks
*Scorched semolina couscous.
Sun-dried candied tomatoes*

LES DESSERTS • 10€

**Creme brulée with lemon
balm verbena

**The Médicis with old fashioned sugar

**The "Clarins" pavlova
Morello cherries with lemon balm

*Chocolate pastries
*with caramelized hazelnuts
Vanilla custard sauce*

*Seasonal red fruit tart
Basil notes

L'APÉRO • 12€

*Dried sausage (2 people)

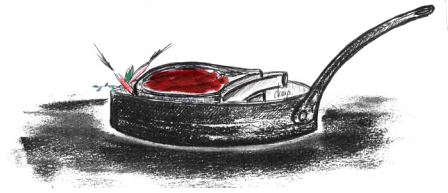
*Homemade terrine 150grs (2 people)

SET MENUS

33€ • STARTER • MAIN COURSE
• DESSERT

38€ • ON THE SPIT • STARTERS
• DESSERT

15€ • CHILDREN'S MENU* MAIN
COURSE • DESSERT



CUTS OF MEAT TO SHARE

OR ENJOY ALONE

Matured beef sirloin steak
1 person — 35€ / 2 people — 65€
"Rossini" extra charge 12€ per person

SIDE DISHES • 3€

** Potato purée with spring onions

**Vegetable tian

**Salad leaves and fresh herbs

*Homemade fries

CHEESES • 10€

**Goats cheese assortment.
by Sylvie and Didier Ragot

**Plate of Rodolphe Lemeunier's
cheeses

THE DAILY "SPIT" 25€

- MONDAY -

POULTRY WHITE PUDDING
CULTIVATED MUSHROOMS

- TUESDAY -

*SKEWER OF DUCK WITH MILD SPICES

- WEDNESDAY -

*RACK OF PORK WITH ABHELLA HONEY
AND SAGE

- THURSDAY -

*TURKEY THIGH WITH GINGER AND
LEMONGRASS

- FRIDAY -

* GRILLED MACKEREL IODIZED
COOKING BROTH

- SATURDAY -

* SHOULDER OF LAMB WITH CURRY

- SUNDAY -

* ROAST CHICKEN FROM
THE CHAMBRERIE FARM

*GLUTEN FREE
*VEGETARIAN

*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.

PRICE INCLUDE TAXES