

Menu 3 steps

65 €

STROLL IN THE LOIRE VALLEY

To start

Brittany sardines and Sologne caviar

Flame-grilled | caviar de Sologne | sardine rillettes with sorrel | puffed potatoes | potato espuma with Katsubochi

Or

Bluefin tuna "Vitello tonnato" style

Snacké | black garlic marinated veal | green bean salad | lemon ginger gel | "Vitello tonnato" creamy sauce

Next

Fish of the moment

Smoked and caramelised aubergine purée | prawn gyoza | courgette declination | cotriade infused with Touraine saffron

Or

Local Guinea fowl

Slowly cooked | variations of corn, grilled, in polenta and baby corn | guinea fowl jus with verbena

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

Find the list of allergens present in our dishes via the QR Code at the end of our menus or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.

Menu 4 steps

88 €

TRIP TO LOIRE VALLEY

To start

Heirloom tomato variety

Crispy tartlet | cherry tomato pickles | herbal coulis | Bloody Mary sorbet

Then

Brittany lobster

Sweet potato | jalapeno | crispy pig's trotter | lobster sabayon with Cajun spices

Next

Fish of the moment

Cocos de Paimpol with seaweed | baby spinach with ginger | cockles | miso condiment | shellfish jus with Ribot milk

Or

Lamb and Courgette Flower from Ouchamps

Slow-cooked rack of lamb | Cannelloni of fine ratatouille | stuffed zucchini flower | Kalamata olive jus

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Grand Menu

118 €

THE AUBERGE LA CAILLERE TASTING MENU

To start

Heirloom tomato variety

Crispy tartlet | cherry tomato pickles | herbal coulis | Bloody Mary sorbet

Then

Brittany lobster

Sweet potato | jalapeno | crispy pig's trotter | lobster sabayon with Cajun spices

To continue

Fish of the moment

Cocos de Paimpol with seaweed | baby spinach with ginger | cockles | miso condiment | shellfish jus with Ribot milk

Next

Roasted veal sweetbreads with green aniseed

Roasts with semi-salted butter | cannelloni of fine ratatouille | stuffed zucchini flower | jus with Kalamata olives

Maybe

Trolley of cheeses from here and around France (supp 18 €)

To finish

Choice of dessert from our dessert menu

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Desserts

Local blueberries

Baked in a Muscovado black sugar tartlet | light "Cheesecake" mousse & Sologne blueberry confit | lime basil sorbet

Or

Strawberry Gariguettes and Hibiscus

French Empress Rice | sablé Breton | strawberry and cottage cheese sorbet

Or

Chocolate, coffee and Koronima

Declined chocolates | crunchy and Koronima | coffee sorbet



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