



The Menus and card

Discovery menu - 3 services * 50 €

According to the chef's inspiration

Only for lunch and unavailable on day off

reduced proportions for children **26 €**

If you have an intolerance or allergy to certain products,
please let us know

When ordering Net prices – Service included
VAT on food 10% - On alcoholic beverages 20%

www.auberge12emesiecle.fr



Balzac menu - 5 dishes * 74 €

With paring : 116€

- ♦ Eggplant confit, miso from Touraine and tataki beef
- ♦ Tomato from Villaines-les-Rochers
- ♦ Small fishery, french beans and samphire with seashell and lime broth
- ♦ Perle Noire guinea fowl, zucchini, red pepper and black olive
- ♦ Strawberry from Touraine and lemon balm from the garden

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Calder Menu - 8 dishes ♦ 98€

With paring : **155€**

- ♦ Eggplant confit, miso from Touraine and tataki beef
- ♦ Tomato from Villaines-les-Rochers
- ♦ Roasted langoustine, strong minestrone soup
- ♦ Small fishery, french beans and samphire with seashell and lime broth
- ♦ Pigeon from Racan, salt crust beetroot, raspberry and rosat geranium juice
- ♦ Vaporous goat cheese St-maure with pears from Rivarennnes and fresh herbs
- ♦ Beyond the bee-hive
- ♦ Chocolate 70 % from Saint-Domingue, blackcurrant and long pepper

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The Menu

Starter

- ♦ Eggplant confit, miso from Touraine and tataki beef **38 €**
- ♦ Tomato from Villaines-les-Rochers **36 €**
- ♦ Roasted langoustine, strong minestrone soup **42 €**

Main courses

- ♦ Small fishery, french beans and samphire with seashell and lime broth **44 €**
- ♦ Perle Noire guinea fowl, zucchini, red pepper and black olive **46 €**
- ♦ Pigeon from Racan, salt crust beetroot, raspberry and rosat geranium juice **50 €**
- ♦ Veal sweetbread with anchovy, artichoke, lemon and meat juice **52 €**

Cheeses

- ♦ Vaporous goat cheese St-maure with pears from Rivarennnes and fresh herbs **14 €**
- ♦ Selection of regional cheeses **16 €**

Desserts

- ♦ Strawberry from Touraine and lemon balm from the garden **18 €**
- ♦ Chocolate 70 % from Saint-Domingue, blackcurrant and long pepper **20 €**

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