



## 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 **28 €**

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](http://www.auberge12emesiecle.fr)



## Balzac menu - 5 dishes \* 78 €

*With paring :* **120€**

- ♦ Stoved foie gras, plum, duck juice with tonka bean and almond
- ♦ Tomato from Villaines-les-Rochers
- ♦ Small fishery, zucchini, redcurrent and seashell bouillon with shiso
- ♦ Duck from Challans, pepper, fig and cacao
- ♦ Poached pear, Balzac coffee cremeux and caramelized walnuts

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## Calder Menu - 8 dishes ♦ 102€

*With paring :* **159€**

- ♦ Stoved foie gras, plum, duck juice with tonka bean and almond
- ♦ Tomato from Villaines-les-Rochers
- ♦ Roasted langoustine, watermelon candied with soja and verbena infused oil
- ♦ Small fishery, zucchini, redcurrent and seashell bouillon with shiso
- ♦ Pigeon from Racan, salt crust beetroot, raspberry and rosat geranium juice
- ♦ Vaporous goat cheese St-maure and pears from Rivarennnes
- ♦ Beyond the bee-hive
- ♦ Chocolate 70 % from Saint-Domingue, with blackberry and Chambord liqueur

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## The Menu

### Starter

- ♦ Stoved foie gras, plum, duck juice with tonka bean and almond **42 €**
- ♦ Tomato from Villaines-les-Rochers **36 €**
- ♦ Roasted langoustine, watermelon candied with soja and verbena infused oil **44 €**

### Main courses

- ♦ Small fishery, zucchini, redcurrent and seashell bouillon with shiso **44 €**
- ♦ Duck from Challans, pepper, fig and cacao **46 €**
- ♦ Pigeon from Racan, salt crust beetroot, raspberry and rosat geranium juice **50 €**
- ♦ Veal sweetbread with anchovy, smoked mash potatoes and meat juice **52 €**

### Cheeses

- ♦ Vaporous goat cheese St-maure with pears from Rivarennes **14 €**
- ♦ Selection of regional cheeses **16 €**

### Desserts

- ♦ Poached pear, Balzac coffee cremeux and caramelized walnuts **18 €**
- ♦ Chocolate 70 % from Saint-Domingue, with blackberry and Chambord liqueur **20 €**

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