



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%

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Balzac menu - 5 dishes * 80€

With paring : **124€**

- ◆ Trout from Langeais, shiitaké mushroom and miso from Touraine
- ◆ Declination of onion
- ◆ Small fishery, white asparagus, orange and shell
- ◆ Beef « Rouge des Prés » Wellington and chinon red wine sauce
- ◆ Baba, apple, honey and saffron from Cheillé

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Calder Menu - 8 dishes ♦ 104€

With paring : **162€**

- ♦ Trout from Langeais, shiitaké mushroom and miso from Touraine
- ♦ Declination of onion
- ♦ Roasted langoustines , broth and minestrone
- ♦ Small fishery, white asparagus, orange and shell
- ♦ Veal sweetbread, celeriac with vin jaune sauce and cheese from Touraine, melilot flower juice
- ♦ Lukewarm misty Gouda cheese from Touraine and walnut oil
- ♦ Beyond the bee-hive
- ♦ Hazelnut soufflé, praline and rhum ice cream

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The Menu

Only available for lunch

Starter

- ◆ Trout from Langeais, shiitaké mushroom and miso from Touraine **38€**
- ◆ Declination of onion **32€**
- ◆ Roasted langoustines , broth and minestrone **44€**

Main courses

- ◆ Small fishery, white asparagus, orange and shell **44€**
- ◆ Beef « Rouge des Prés » Wellington and chinon red wine sauce **46€**
- ◆ Veal sweetbread, celeriac with vin jaune sauce and cheese from Touraine, melilot flower juice **50€**

Cheeses

- ◆ Lukewarm misty Gouda cheese from Touraine and walnut oil **14€**
- ◆ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes **14€**
- ◆ Selection of regional cheeses **16€**

Desserts

- ◆ Baba, apple, honey and saffron from Cheillé **18€**
- ◆ Hazelnut soufflé, praline and rhum ice cream **20€**

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