



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



Balzac menu - 5 dishes * 80€

With paring : **124€**

- ♦ French beans, apricot, ajo blanco sauce and mackerel gravlax
- ♦ Fennel from Touraine and saffron from Cheillé
- ♦ Small fishery, cucumber, blackcurrant, seeshell and glasswort dash
- ♦ Roasted duck from Challans, salted crust beetroot, raspberry and geranium flower juice

(Selection of regional cheeses available for an additional €10)

- ♦ Rhubarb and verbena

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Calder Menu - 8 dishes ♦ 104€

With paring : **162€**

- ♦ French beans, apricot, ajo blanco sauce and mackerel gravlax
- ♦ Fennel from Touraine and saffron from Cheillé
- ♦ Roasted langoustine , stuffed zucchini flower and basil strong juice
- ♦ Small fishery, cucumber, blackcurrant, seeshell and glasswort dash
- ♦ Veal sweetbread, artichoke and dark beer juice from Touraine
- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes
- ♦ Beyond the bee-hive
- ♦ Chocolate 70 % from Saint-Domingue, tarragon and cardamom

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The Menu

Only available for lunch

Starter

- ♦ French beans, apricot, ajo blanco sauce and mackerel gravlax **34€**
- ♦ Fennel from Touraine and saffron from Cheillé **32€**
- ♦ Roasted langoustine, stuffed zucchini flower and basil strong juice **46€**

Main courses

- ♦ Small fishery, cucumber, blackcurrant, seeshell and glasswort dash **44€**
- ♦ Roasted duck from Challans, salted crust beetroot, raspberry and geranium flower juice **46€**
- ♦ Veal sweetbread, artichoke and dark beer juice from Touraine **52€**

Cheeses

- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennes **14€**
- ♦ Selection of regional cheeses **16€**

Desserts

- ♦ Rhubarb and verbena **18€**
- ♦ Chocolate 70 % from Saint-Domingue, tarragon and cardamom **20€**

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