



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 * 82€

With paring : **127€**

- ♦ Ravioli of snails from Touraine, spinach and garlic
- ♦ Roasted cauliflower with meat juice, vanilla and tonka bean
- ♦ Small fishery, candied carrot, fennel, bouchot mussels and dash with curry
- ♦ Salted crust pork « filet mignon » with hay, mash potatoes with tarragon and juice with walnut
- ♦ *Selection of regional cheeses (available for an additional €10)*
- ♦ Williams pear, baba with poire d'Olivet eau de vie, honey ganache and liquorice ice cream

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Calder Menu - 8 dishes ♦ 106€

With paring : **165€**

- ♦ Ravioli of snails from Touraine, spinach and garlic
- ♦ Roasted cauliflower with meat juice, vanilla and tonka bean
- ♦ Roasted langoustine , socarrat rice, samphire and strong juice
- ♦ Small fishery, candied carrot, fennel, bouchot mussels and dash with curry
- ♦ Pigeon from Racan, roasted figs with Chinon red wine, pumpkin and juice with cardamom
- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes
- ♦ Beyond the bee-hive
- ♦ Chocolate hot and cold with Balzac coffee

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The Menu

Only available for lunch

Starter

- ♦ Ravioli of snails from Touraine, spinach and garlic **34€**
- ♦ Roasted cauliflower with meat juice, vanilla and tonka bean **32€**
- ♦ Roasted langoustine , socarrat rice, samphire and strong juice **46€**

Main courses

- ♦ Small fishery, candied carrot, fennel, bouchot mussels and dash with curry **44€**
- ♦ Salted crust pork « filet mignon » with hay, mash potatoes with tarragon and juice with walnut **46€**
- ♦ Pigeon from Racan, roasted figs with Chinon red wine, pumpkin and juice with cardamom **52€**

Cheeses

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

Desserts

- ♦ Williams pear, baba with poire d'Olivet eau de vie, honey ganache and liquorice ice cream **18€**
- ♦ Chocolate hot and cold with Balzac coffee **20€**

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