

*Hostellerie du Château*



***Market Menu: 18,50 €***  
***Starter, Main Course and Dessert***

*This menu changes every week*

***Starters***

*Tabbouleh with Shrimps*  
*Or*  
*Thin Tart of Andouillette with Mustard*

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***Main Courses***

*Breast of Duck, Pepper Sauce, Straw Potatoes*  
*Or*  
*Filet of Salmon Pan Fried, Zucchini Flan with Cumin*

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***Desserts***

*Cottage Cheese and Red Fruit Tartlet*  
*Or*  
*Ice Cream or Sorbet (2 Flavours)*

# *Hostellerie du Château*



## ***The Terroir Menu: 28.50 Euros***

*Starter, Main Course, Cheese or Dessert*

## ***The Gourmand Menu : 32.50 Euros***

*Starter, Main Course, Cheese and Dessert*

### ***Starters***

*Melon, Marinated Salmon with Lemongrass and Watermelon Gaspacho*

*Or*

*Fresh Goat Cheese and Ham Terrine, Tomatoes Tartar*

*Or*

*Creamy of Artichokes and Smoked Breast of Duck, Roasted Almonds*

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### ***Main Courses***

*Saddle of Lamb with Mustard, Crispy Galette of Potatoes, Carrots*

*Or*

*Filet of Cod Pan Fried, Red Cabbage Emulsion, Comptée of Fennel*

*Flavoured with Vanilla*

*Or*

*Guinea Fowl Ballotine and Ratatouille with Basil*

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### ***Cheeses Trolley***

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### ***Desserts***

*Raspberry Iced Parfait, Praline Thin Shortbread*

*Or*

*Chocolate Fondant and Red Fruit Whipped Cream*

*Or*

*Apricot in 3 Variations*

*(Cream on Shortbread, Soup with Rosemary, Apricot Tiramisu)*

# Hostellerie du Château



## A La Carte



### Starters

<i>Starter of the Terroir Menu</i>	10.50 €
<i>Tourangelle Plate (Local Cold Cuts)</i>	12.50 €
<i>Tomato and Zucchini Tartar, Aubergine caviar, Tomato and Basil Sorbet **</i>	10.00 €
<i>Parmesan Cannelloni and his Emulsion, Pan Fried Gambas</i>	14.00 €
<i>Home-Made Duck Liver Terrine, with Dried Pears</i>	15.50 €

### Main Courses

<i>Main Dish of the Terroir Menu</i>	16.00 €
<i>Goat Cheese and Dry Fruits Ravioli, Wheat with Tomato and Tarragon **</i>	13.50 €
<i>Penne with Confit Vegetables, Coppa and Parmesan</i>	14.00 €
<i>Steamed Coalfish in Papillote with Confit Lemon and Coriander</i>	18.50 €
<i>Monkfish and Bacon Medallion, Millefeuille of Celeriac and Sundried Tomatoes</i>	28.50 €
<i>Veal Sweetbreads with Juniper Berries, Broad Beans and Gourmet Peas</i>	26.50 €
<i>Pan Fried Beef Sirloin, Meat Gravy, Home Made French Fries</i>	19.50 €

#### **\*\* Vegetarian Dish**

<i>Trolley of Cheeses</i>	7.50 €
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### Desserts

<i>Ice Cream or Sorbet (2 Flavours) 4.00 € (3 flavours)</i>	5.50 €
<i>Dessert of the Terroir Menu</i>	6.50 €
<i>Melba Strawberry "According to our Way"</i>	7.00 €
<i>Raspberry Macaroon and his Compotée</i>	8.50 €
<i>The "Gourmand Coffee" (Espresso and 3 Small pastries)</i>	7.50 €

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***The Child menu : 11.00 €  
(Until 12 )***

*Crudités of the Day  
Or  
Plate of Raw Ham*

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*Filet of Turkey, Cream Sauce  
Or  
Stew Filet of Fish*

***Side dish in the Choice : Vegetable of the Day, Pasta or French Fries***

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*Ice cream or Sorbet (2 Scoops)  
Or  
Chocolate Mousse*

*Mineral Flat Water (25cl) or 1 Fruit Juice (25cl) or 1 Soda (25 cl)*