



Carte de Saison

Les Entrées

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| Fried Escallop of Foie Gras | 22€ |
| with Quinces cooked in Coteaux du Layon | |
| Presentation around the Scallop | 19€ |
| Home made terrine of Pheasant and Duck Foie Gras | 18€ |
| with stewed Quinces | |
| Snails from Mouliherne with parsley sauce, mushroom Duxelles | 18€ |
| Home smoked Two "Wild Fishes from Loire Basin",  | 17€ |
| Cream of Pumpkin to the flavours of the market  | 12€ 10,60€ |

Les Poissons

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| Filet of Wild Fish from "Loire Basin"  | 22€ |
| with White Butter Sauce and Saffron from Preuilly sur Claise | |
| Roasted Scallops emulsified with sparkling Montlouis wine | 24€ |
| Mixed Fish Grill with aromatic Olive oil | 24€ |
| Matelote of "Wild Fish from Loire Basin"  | 21€ |
| cooked in Cabernet Franc | |


Les Viande

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| Tournedos Rossini (Beefsteak with Foie Gras and Truffle) | 31€ |
| Beuchelle Tourangelle (Veal sweerbread and Veal kidney) | 31€ |
| Filet of Doe and Young Partridge roasted to the wintry flavours | 24€ |
| Grand Veneur | |
| Parmentier with Forgotten vegetables of "Roi Rose"   | 19€ 16,75€ |
| with "Turone" from Cormery | |

Les Fromages

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| Cheese Trolley | 8€ |
| St Maure Goat cheese and dried Rivarennens' Pear in puff pastry ..  | 8€ |

Les Desserts

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| Baked Alaska «Speciality of Au Chapeau Rouge » (Menu Saveurs suppl. 2,75€) | 9,50€ |
| Granny Smith Apple assorted dessert  | 8€ 7€ |
| Mandarine iced dessert, Cacao Beans from Tanzania sauce | 8€ |
| Assorted Desserts (Menu Saveurs suppl. 2,75€) | 9,50€ |
| Tear of Chocolate "Organic, year 2008" | 9€ |
| with Saffron from Preuilly-sur-Claise Ice Cream | |
| Nougat de Tours , Almond milk ice-cream | 8€ |

Carte de Saison

Menu Découverte 28 €

Home made terrine of Pheasant and Duck Foie Gras
with stewed Quinces cooked in Coteaux du Layon

or

Snails from Mouliherne with parsley sauce, mushroom
Duxelles

or

Cream of Pumpkin to the flavours of the market

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Parmentier with Forgotten vegetables of "Roi Rose"  
with "Turone from Cormery

or



Matelote of "Wild Fishes from Loire Basin" with  
Cabernet Franc

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St Maure Goat cheese and dried Rivarennais' Pear in puff
pastry

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Mandarine ice dessert, Cacao beans from Tanzania sauce

or

Granny Smith Apple assorted dessert

### Menu Saveurs 39 €

Home made terrine of Hare and Foie Gras,  
compoed of Dried Pear from Rivarennais,  
home made Chestnuts Bread

or

Presentation around the Scallop

or



Home smoked Two "Wild Fishes  
from Loire Basin"

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Filet of Doe and Young Partridge roasted to the wintry
flavours, Grand Veneur

or



Filet of "Wild Fish from Loire Basin"

With White Butter sauce and Saffron from Preuilly sur
Claise

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Cheese Trolley

or

St Maure Goat cheese and  
dried Rivarennais' Pear in puff pastry

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Choice of Desserts "à la Carte"
(Please specify when ordering)

Menu Dégustation

51,50 € 56 €



(Minimum 2 pers)

Appetizer

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Fried Foie Gras with Quinces cooked in  
Coteaux du Layon

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Roasted Scallops emulsified with sparkling
Montlouis wine

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Granny Smith Apple Granita

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Escallop of Sweetbread
flambé with Armagnac,

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Cheese Trolley

or

St Maure Goat cheese and dried Rivarennais'  
Pear in puff pastry

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Baked Alaska

"Speciality of Au Chapeau Rouge"

or

Assorted Desserts