

# Spring Menu

3-course set menu (terroir conter + main course + desserts) 39€

2-course set menu (terroir conter + main course or main course + desserts) à 29€

## THE TERROIR CONTER

Salmon gravlax - Crab verrine

Homemade rabbit terrine - Rillettes from Tours - Lettuce with bacon bits

Spring Salad

Green and white asparagus-mimosa eggs

White Asparagus with country ham

## MAIN COURSES

Duck Parmentier, orange sauce

Veal, spinach flan, mushrooms, sage sauce

 Vegan burger with seasonal vegetables

Pollock fillet with crustacean sauce and wheat risotto

## CHEESE 10€

Selection of matured cheeses

## THE DELIGHTS TABLE

Panna cotta with wine jelly from X.Frissant

Red fruit tart and lemon tart

Chocolate mousse with chocolate rocks

Authentic nougat from Tours