

The Restaurant Menu could be modified depending on the produce of the season and arrivals.

We thank you for your understanding.



Menu Dégustation with 3 courses 98€ ***(according to your choice)***

Starter, Fish and Meat, Cheese and Dessert

Menu du Moulin 39€ ***(not including supplements)***

Menu served only for Lunch : Starter, First Course and Dessert

Menu « Au bord de l'Huisne » 59€ * ***(not including supplements)***

Starter, First Course : Fish or meat, Cheese (Max 3 pieces) and Dessert

★ *Menu included in the half-board option*

The supplements/additional charges on the various dishes are added to the price of the Menu du Moulin, the Menu au bord de l'Huisne, and the option of Half-Board and the à la Carte Choice.

À la Carte Choice (not including supplements)

<i>Starter : 16 €</i>	<i>Cheese (Max 5 pieces) : 15 €</i>
<i>Main Course : 25 €</i>	<i>Dessert : 14 €</i>

Please take into consideration that these fresh dishes require 40 minutes of preparation.

Starters

- Cannelloni of stuffed leeks with Percheron black sausage, walnut crisp, onion flan, Camembert sauce
- Summer gazpacho, garlic toast and fish rillettes of the day
- Savory Paris Brest with smoked salmon, avocado cream and cream cheese, kaffir lime ice cream
- Beetroot ravioli, veal tartare on bean hummus
- Terrine of Duck foie gras (from France) and apple chutney + 16 € *extra*

Fish

- Market fish, sweet potato puree, asparagus tips and foam fennel
- Duo fish bar and roasted langoustines, mousseline of the day + 20 € *extra*
pine apple chutney and its exotic sauce

Meat

- Roasted duck breast, fine cauliflower puree, vegetable garden and its Raspberry creamy sauce
- Perche poultry in two ways, glazed pearl onions, stuffed potato at Pont Lévéque, grilled bacon and cider sauce
- Roasted lamb, zucchini and potato rosette, eggplant caviar and Rosemary juice + 18 € *extra*

Desserts

- Fresh fruit charlotte, lemongrass flavored syrup, verbena ice cream
- Rum cake, natural whipped cream and seasonal fruits
- Mille-feuille with raspberries and pistachio cream, red fruit sorbet

- *Soft Tanzania Chocolate Cake, vanilla ice cream*

+ 8 € *extra*