

• A LA CARTE •



STARTER

L'OEUF PARFAIT 12€

Egg parfait from perche region, duxelles of mushrooms and cashew, mushrooms flavour black tea

LE POULET FERMIER 12€

Farm chicken stuffed with cabbage and smoke bacon, nori sheet and black curry

LE PATÉ EN CROÛTE 12€

French pâté, chestnuts and duck breast, fruits chutney

LE FOIE GRAS & CHOCOLAT 15€

Foie gras coated with dark chocolate, blackcurrant coulis

LA NOIX DE SAINT JACQUES 15€

Scallop ceviche, citrus and mustard salad, lime yogurt

FISH AND MEAT

MAIN DISH OF THE DAY 20€

(From Monday to Friday, except bank holidays)

L'ASSIETTE VÉGÉTARIENNE 19€

Mashed potatoes with persley, new carrot, capers tapenade and parsley spongecake toast, lemon coulis, jerusalem artichoke

LE QUASI DE VEAU 23€

Tender veal cook in low temperature, new carrot, oyster mushrooms with bacon, mushroom and bacon cream

LE MAGRET DE CANARD 26€

Roasted duck breast, polenta with dried fruits, spicy honey sauce and pistacchio

LA TÊTE DE VEAU 23€

Spécialité Maison

Calf's head, vegetables and gribiche sauce

LA DORADE 23€

Sea bream filet, parsnips and roasted salsify, veal and regional beer juice

LA LOTTE 25€

Fried monkfish, mashed potatoes with persley, capers tapenade and parsley spongecake toast, lemon coulis

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CHEESE

ASSORTIMENT DE FROMAGES 12 €

Assortment of 5 cheeses

ASSIETTE DE FROMAGE REGIONAL 6 €

Regional goat cheese

DESSERT

LE SAINT HONORÉ 9€

Saint Honoré chou pastry, pralin and vanilla, pecan

LA BANANE 9€

Banana and salted caramel entremet

LA TARTE CHOCOLAT 10€

Dark chocolate tart, scapa whisky creamy, tonka bean mousse

L'AVOCAT 10€

Avocado and yellow lemon entremet, lemon caviar seeds and cigare biscuit

LE CAFÉ /THÉ GOURMAND 10€

Varieties of desserts served with coffee or tea (Chou pastry pralin, avocado and yellow lemon creamy, banana and salted butter caramel entremet)

LE CHAMPAGNE GOURMAND 14€

Varieties of desserts served with a glass of champagne (8cl)

(Chou pastry pralin, avocado and yellow lemon creamy, banana and salted butter caramel entremet)

LES SORBETS DE BEAUCE 10€

Assortment of regional made sorbets served with liquors

DESSERT OF THE DAY 9 €

(From Monday to Friday, except bank holidays)



THANKS TO OUR REGIONAL PRODUCERS TERRE D'EURE ET LOIR

ŒUF DU PERCHE : BRUNO DEBRAY
POMME DE TERRES: FERME DU
COLOMBIER
BEAUCE SORBETS : AURELIE
PREVOSTEAU

MIEL D'EURE ET LOIR: FAMILLE
BILLARD
POULET FERMIER : FERME DE LA
BELVINDIERE
BIERE BLANCHE : L'EURELIENNE



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



Those meals can be served gluten free




L'AMPHITRYON

- RESTAURANT -



MENU GOURMET 34€

STARTER

-  EGG PARFAIT FROM PERCHE REGION, DUXELLES OF MUSHROOMS AND CASHEW, MUSHROOMS FLAVOUR BLACK TEA
OR
FARM CHICKEN STUFFED WITH CABBAGE AND SMOKE BACON, FNORI SHEET AND BLACK CURRY
OR
FRENCH PÂTÉ, CHESTNUTS AND DUCK BREAST, FRUITS CHUTNEY




MAIN DISH

-  SEA BREAM FILET, PARNSNIPS AND ROASTED SALSIFY, VEAL AND REGIONAL BEER JUICE
OR
CALF'S HEAD, VEGETABLES AND GRIBICHE SAUCE
SPECILITY OF THE HOUSE
OR
 TENDER VEAL COOK IN LOW TEMPERATURE, NEW CARROT, OYSTER MUSHROOMS WITH BACON,
MUSHROOM AND BACON CREAM
OR
MAIN DISH OF THE DAY
(FROM MONDAY TO FRIDAY, EXCEPT BANK HOLIDAYS)



DESSERT

- SAINT HONORÉ CHOU PASTRY, PRALIN AND VANILLA, PECAN
OR
 BANANA AND SALTED BUTTER CARAMEL ENTREMET
OR
REGIONAL GOAT CHEESE
OU
DESSERT OF THE DAY
(FROM MONDAY TO FRIDAY, EXCEPT BANK HOLIDAYS)

LUNCH MENU 25€

2 COURSES MENU + 1 COFFEE: STARTER & MAIN COURSE OR MAIN COURSE & DESSERT
TO CHOOSE IN THE MENU GOURMET
Only served for lunch – From Monday to Friday except bank holidays

CHILDREN MENU 17€ (-12 ans)

2 COURSES MENU + 1 DRINK

Iberian pork or cod fish with potatoes or vegetables
Ice cream or vanilla chou pastry

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