




MENUS


	MENU OF THE DAY <small>served from 12h to 14h30</small>	
	entrée, main, cheese <u>or</u> dessert	16,50€
	entrée/main <u>or</u> main/cheese or dessert	13,50€
	KIDS MENU (AGE < 10)	10,90€
	Minced steak and house fries	
	Scoop of ice-cream or chocolate mousse	

MAINS

	DISH OF THE DAY <small>served from 12h to 14h30</small>	12,90€
	Served with house fries and salad	
	SIRLOIN STEAK 300G	20,90€
	Served with house fries and salad	
	choice of sauce : peppercorn, bleu, tartare 1,50 €	
	FISH & CHIPS	14,90€
	Cod, tartar sauce and house fries	
	(salad on request)	
	BREADED CHICKEN STRIPS	13,50€
	Tartar sauce, served with house fries and salad	

BURGERS

All of our burgers are served with house fries and salad

	SINGLE	DOUBLE
 CLASSIC	15,50€	20,90€
Hamburger patty V.F 150g, salad, tomato, red onion, cheddar		
CRISPY	16,50€	21,90€
Chicken fillet breaded with corn flakes, salad, tomato, red onions, cheddar		
FISH	15,80€	21,00 €
Hake fillet 130g, tartar sauce and salad		

OMELETTES

All of our omelettes are served with house fries and salad

 PLAIN OMELETTE 	10,50€
COMPOSED OMELETTE	12,50€
choice of 3 ingredients :	
◦ ham ◦ cheese ◦ mushrooms	
◦ onions ◦ tomatoes	

SALADS



	SPECIALTIES OF TOURAINE	14,50€
	Cold and warm Rillons, rillettes of Tours, goat cheese, salad and house fries	
	TOMATO MOZZARELLA 	13,50€
	Tomatoes from our local producer (in season) mozzarella balls and balsamique dressing	
	CESAR SALAD	14,80€
	Romaine lettuce, breaded chicken strips, parmesan shavings, croutons	
	PARISIAN SALAD	13,80€
	Green lettuce, vegetables, ham, grated emmental and hard boiled egg	
	THE VEGETARIAN 	13,80€
	Refreshing salad with vegetables of the season, and mozzarella balls	
	MIXED SALAD 	7,00€
	Green salad and tomatoes	


CROQUES

Served with house fries and salad


	CROQUE-MONSIEUR	10,90€
	CROQUE-MADAME (with a fried egg)	11,90€
	CROQUE CHÈVRE  (goat cheese)	12,90€

SANDWICHES

For here, served with house fries and salad

	SANDWICH <u>1 ingredient of choice</u> :	8,20€
	◦ ham ◦ smoked ham ◦ sausage ◦ rillettes ◦ cheese	
	HAM AND CHEESE SANDWICH	8,90€
	CHEESE AND VEGGIE SANDWICH	
	HAM AND VEGGIE SANDWICH	
	HAM, CHEESE AND VEGGIE SANDWICH	9,90€

TAKE AWAY

	SANDWICH	4,20€
	◦ ham ◦ smoked ham ◦ sausage ◦ rillettes ◦ cheese	
	HAM AND CHEESE SANDWICH	4,60€
	HAM, CHEESE AND VEGGIE SANDWICH	5,80€

APÉRITIFS

ANIS - 2CL	4,00€
MARTINI, PORTO - 5CL	5,00€
SUZE, PINEAU - 5CL	5,00€
WHISKY - 4CL	5,00€
WHISKY COCA - 33CL	7,50€
HOUSEMADE AMÉRICANO - 5CL	5,00€
COCKTAIL LE COLOMBIEN - 12CL	7,50€
APÉROL SPRITZ - 20CL	8,00€
GIN TONIC - 20CL	8,00€
WHITE WINE KIR* - 12CL	4,50€
SPARKLING KIR* - 12CL	5,50€

*CREME OF BLACKBERRY, BLACKCURRENT, PEACH, OR RASPBERRY

THE WINES

	12CL GLASS	75CL BOTTLE
RED		
CHINON (AOC)	4,90€	25,80€
SAINT-NICOLAS-DE-BOURGUEUIL (AOC)	5,00€	26,00€
SAUMUR CHAMPIGNY (AOC)	4,80€	24,90€
WHITE		
SAUVIGNON DE LOIRE	4,80€	24,00€
CHARDONNAY	4,90€	24,50€
COTEAUX-DE-L'AUBANCE (AOC)	5,50€	-
CHINON (AOC)	5,80€	-
RosÉ		
SAINT-NICOLAS-DE-BOURGUEUIL (AOC)	4,80€	24,00€
CHINON (AOC)	4,80€	24,00€
PITCHER	25CL	50CL
CHINON (AOC) RED	7,00€	11,80€
CHINON (AOC) ROSÉ	7,00€	11,80€
SAUVIGNON DE LOIRE	7,00€	11,80€

THE BEERS

DRAFT	25CL	33CL	50CL
LICORNE BLONDE	4,00€	4,70€	6,40€
DRAFT OF THE MOMENT	4,20€	5,20€	7,20€
PICON BEER	5,20€	6,20€	8,20€
SYRUP* BEER / MONACO	4,20€	5,20€	7,20€
PANACHÉ (beer + draft lemonade)	4,00€	4,70€	6,40€
BOTTLE	25CL	33CL	
L'AMBACIENNE WHITE	-	5,50€	
L'AMBACIENNE BLOND	-	5,50€	
L'AMBACIENNE AMBER	-	5,50€	
L'AMBACIENNE IPA	-	5,50€	
JUPILER - ALCOHOL FREE	4,20€	-	
CIDER - SWEET / BRUT	3,50€	-	

*GRENADINE, STRAWBERRY, PEACH, LEMON, OR MINT

SODAS

COCA-COLA, COCA-COLA ZÉRO - 33CL	3,50€
ORANGINA, FUZE TEA - 33CL	3,50€
SCHWEPPES CITRUS MIX OR TONIC - 33CL	3,50€
DRAFT LEMONADE - 25CL	3,00€
DIABOLO* - 25CL (draft lemonade + syrup)	3,30€

*GRENADINE, STRAWBERRY, PEACH, LEMON, OR MINT

FRUIT JUICES

LOCAL ARTISANAL FRUIT JUICES
LES VERGERS DE LA MANSE

ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, APPLE-LEMON, APRICOT, TOMATO	25CL	4,50€
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WATERS

MINERAL	50CL	100CL
EVIAN, VITTEL	4,00€	6,00€
SPARKLING	50CL	100CL
BADOIT, SAN PELLEGRINO	4,00€	6,00€
PERRIER		33CL
		3,50€
		25CL
1/4 VITTEL SYRUP*		3,50€
SYRUP WATER*		2,50€

*GRENADINE, STRAWBERRY, PEACH, LEMON, OR MINT

HOT DRINKS

ESPRESSO, DECAFE	1,80€
CAFÉ NOISETTE (espresso with milk)	2,10€
CAFÉ ALLONGÉ (it's like an americano)	2,20€
DOUBLE ESPRESSO	3,20€
CAFÉ CRÈME (coffee with steamed milk)	2,60€
CAPPUCCINO	3,80€
HOT CHOCOLATE	3,80€
HOT CHOCOLAT OR COFFEE + WHIPPED CREAM	4,50€
TEA	3,50€

GREEN TEA:	WHITE TEA:	BLACK TEA:	THÉ ROUGE:
-MINT	-ROSE LITCHI	-GRAND EARL GREY	-SPICED ROOÍBOS
-SENCHA		-JARDINS DE DARJEELING	
		-CEYLAN OP	

HERBAL TEA	3,50€
TILLEUL (LINDEN), VERBENA, PEPPERMINT VERBENA, CHAMOMILE	

CHEESE & DESSERTS



PLATE OF 3 CHEESES AND SALAD	6,80€
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OUR IN HOUSE PASTRY CHEF PROPOSES:

DESSERT OF THE DAY	5,60€
CHOCOLATE MOUSSE	6,20€
CRÈME BRULÉE	6,20€
TARTE TATIN	7,90€
CHOCOLATE PROFITEROLES	8,90€
BOWL OF ICE-CREAM (3 SCOOPS)	6,50€

CRÊPES & WAFFLES

	CRÊPE	WAFFLE
SUGAR	3,40€	4,20€
BUTTER-SUGAR	4,50€	-
BUTTER-LEMON	4,50€	-
HONEY	4,50€	5,50€
JAM	4,50€	5,50€
CHESTNUT CREAM	4,50€	5,50€
WHIPPED CREAM	5,00€	6,00€
CHOCOLATE OR NUTELLA	4,50€	5,50€
CHOCOLATE + WHIPPED CREAM	5,50€	6,50€

