



BISTROT

DES HAUTS DE LOIRE

★ ★ *Onzain* ★ ★



Lunch menu starter + main course + dessert 43€
Children's menu (served up to 12 years old) main course + dessert 19€

Apéro

Snails x6 / x12 13€ / 19€

Garlic and herbs butter

Hazelnuts from Piemonte

(by 12 extra for lunch menu 5€)

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"Roi Rose" pork rillettes, condiments,
and toasted bread 14€

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Wood-fired cockles, herb-infused oil 15€

Starters

Homemade Foie gras 24€

(extra 10€ for lunch menu)

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Crispy king prawns, chilled satay
emulsion, mesclun salad with shellfish
reduction vinaigrette 19€
(extra 5€ for lunch menu)

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Chilled cucumber soup, fresh goat cheese
sorbet, garden mint 15€

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Sautéed snails, Burgundy-style espuma
and quick mushroom ragout 19€
(extra 5€ for lunch menu)

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Seed tabbouleh, marinated heirloom
tomatoes and sun ripened condiments
tomato caramel green olive oil 15€

Chef's suggestion

Rib eye steak for 2 pers 120€



Main courses

Savory-smoked chicken, new potatoes, green
beans with confit shallots, chicken jus 25€

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French salmon cooked on one side, stuffed
zucchini, camelina oil dressing,
tangy green tomatoes 27€

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Charcoal-grilled duck filet, aubergine
cannelloni, duck confit, and smoked ketchup
29€ (extra 3€ for lunch menu)

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Nicoise salad, line-caught bluefin tuna
served naturally 25€

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Conchiglioni with tomato and basilic,
stracciatella cheese, toasted pine nuts 21€
Optional shellfish with basil 27€

Suggestion

Blue lobster for 2pers 110€

Cheese/Desserts

Selection of cheese 13€

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Chocolate tart with buckwheat honey 12€

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Apricots tart 12€

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Raspberry tiramisu 12€

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Vanilla crème brûlée 11€

