

# BISTROT

DES HAUTS DE LOIRE

*Onzain*

**Lunch menu** Starter + main course + dessert **43 €**  
**Children's menu** (up to 12 years old) Main course + dessert **19 €**

## Appetizers

Snails in garlic and herb butter,  
Piedmont hazelnuts.

6 / 12 pieces **13 € / 19 €**

(for 12, extra 5 € with the lunch menu)

oooooooo

Crispy king prawns, chilled satay  
emulsion, mesclun salad with shellfish  
reduction dressing. **19 €**

(extra 5 € with the lunch menu)

## Starters

Duck foie gras terrine, port wine onion  
confit and toasted brioche.

**24 €** (extra 10 € with the lunch menu)

oooooooo

Trout gravlax, baby endive salad,  
horseradish cream and watercress coulis.

**16 €**

oooooooo

Creamy pumpkin soup, herbed sour  
cream, grated Comté cheese  
and croutons. **15 €**

oooooooo

Gratinated white fish quenelle,  
langoustine bisque and crunchy  
vegetable mirepoix. **18 €**

(extra 3 € with the lunch menu)

oooooooo

Purple carrot tartare, delicate carrot jelly  
and Corsican clementine foam.  
(Vegetarian) **15 €**

## Chef's suggestion

**Dry-aged rib of beef  
for 2 people 120 €**

## Main courses

Rotisserie chicken, baby potatoes  
and lemon-glazed carrots. **25 €**

oooooooo

Pappardelle with cultivated and wild  
mushrooms, Parmesan cheese. **24 €**

oooooooo

Chinon-braised cockerel Parmentier,  
potato espuma. **25 €**

oooooooo

Grenobloise-style skate wing,  
crushed potatoes with herbs. **27 €**  
(extra 5 € with the lunch menu)

oooooooo

Beuchelle tourangelle (veal sweetbreads  
and kidneys), buttered pappardelle.  
**29 €** (extra 7 € with the lunch menu)

## Suggestion

**Sole meunière for 2 people 90 €**  
(extra 15 € per person with the lunch menu)

## Cheese / Desserts

Selection of cheeses. **13 €**

oooooooo

Spoon-served chocolate mousse, roasted  
hazelnuts and traditional praline. **12 €**

oooooooo

Floating island, vanilla crème anglaise  
and toasted flaked almonds. **12 €**

oooooooo

Lemon meringue tart. **12 €**

oooooooo

Rum baba, whipped vanilla cream. **12 €**

oooooooo

Thin caramelised apple tart,  
vanilla ice cream. **12 €**