The Wandering Menu



LOIRE VALLEY LODGES

DEEP FOREST, ART & SPA

The Wandering Menu

To share

Local charcuterie Board — *€18*
From «La Boucherie du coin» in Esvres

Cheese Board with regional selection — *€20*
From «La Maison des fromages» in St-Pierre des Corps

Local charcuterie & Cheese board — *€25*
A Selection of regional cured meats & cheese

Bömelo Salmon Platter - Norway — *€39*
Smoked, Gravelax & salmon roe
Crème fraîche, blinis & unsalted Butter

Price include service & taxes

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Starters

Farm aubergine caviar & charcoal oil	€8
Eggs with sorrel mayonnaise & fresh herbs oil	€10
Fresh herbs salad	€6
Pumpkin velouté & slow-cooked egg, Croûtons, oil & fresh herbs	€12

Cocottes

Farmhouse chicken Blanquette & white rice	€27
Salmon, zucchini tagliatelle & sourcream sauce	€21
Mushroom Risotto & Aged comté cheese	€21

Cheeses

Assorted aged cheeses, condiment of the day	€14

Dessert

Tiramisu with honey from the estate	€12
Chocolate mousse, hazelnut praline & salt flower	€12
Vanilla panna cotta & chestnut cream	€11

Price include service & taxes

Meat from French origin