

# Finger Food

Every day from 11 a.m. to 6 p.m.

## To Share

Saint-Maure de Touraine toast <i>Honey, garden herbs</i>	€16	Local charcuterie board <i>"La Boucherie du coin" from Evres</i>	€18
Duck foie gras - 125 gr <i>Homemade seasonal chutney</i>	€25	Cheese board from our region <i>"La Maison des fromages" from St-Pierre des corps</i>	€20
Mont d'or with rosemary	€26	Local mixed board <i>Charcuterie &amp; cheeses</i>	€25
Houmous	€8	Bömelo salmon board - Norway <i>Smoked, gravlax &amp; salmon roe Crème fraîche, blinis &amp; unsalted butter</i>	€39
Green salad with fresh herbs	€6		

## Sweet break

Chocolate mousse <i>Hazelnuts praline &amp; fleur de sel</i>	€12	Seasonal fruits dessert	€9
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Every day from 12 p.m. to 2 p.m.

## Starters

Butternut squash velouté from our farm <i>Charred bread &amp; tangy cream</i>	€12	Eggs with sorrel mayonnaise <i>Fresh herbs &amp; croutons</i>	€8
Country pâté <i>Pickles &amp; green salad</i>		€14	

## Main courses

LVL Croque Monsieur <i>Blonde mushrooms and aged comté cheese</i>	€17	Lightly grilled gravlax salmon <i>Slightly tangy cream, lemon condiment Baby potatoes &amp; green salad</i>	€21
Beef chuck in red wine <i>Baby potatoes &amp; green salad</i>		€22	