

# - MEAL TRAY -



Available at the reception , or on request before 5 p.m on the day of arrival

4 DISHES : €17.00 – 3 DISHES : €16.00 – 2 DISHES : €15.00 – SINGLE DISH : €12.00

## STARTERS

- Green salad and cherry tomatoes.
- Egg mayonnaise.
- Duck liver mousse.
- Le Mans rillettes.
- Gazpacho.

## CHEESES

- Saint Nectaire fermier (*Beillevaire*).
- Tomme de la Montagne (*Beillevaire*).

## DESSERTS

- homemade fruit salade (*subject to availability*)
- Seasonal fruits.
- Plain or fruit yogurts.
- Cottage cheese.

## MAIN DISHES

### MEATS

- Indian pork stir-fry.
- Poultry stir-fry (*Côteaux du Layon cream*).
- Poultry with tarragon.
- Creole chicken.
- Basque chicken.
- Veal stew.
- Beef lasagna with sweet spices.
- Cassoulet with duck confit and sausage.
- Duck Parmentier.
- Chili Con Carne.
- Nantiflette (*tartiflette with Curé Nantais*).
- Beef Bourguignon.

### EXTRAS

- Wine 25 cl - red / rosé / white : € 3.50
- Wine 75 cl - red / rosé / white : € 12.00
- Beers 25 cl - Heineken / Leffe : € 3.00
- Badoit 1L / Evian 1.5 L : € 2.00
- Perrier 20 cl / Coca Cola 33 cl: € 2.00

### FISH

- Brandade with 2 fish.
- Lasagna of salmon and spinach.
- Crumbled fish, cream and chives.
- Fish risotto.

### VEGETARIAN

- Creamy polenta and ratatouille.
- Vegetarian chili .
- Vegetables timbale.

### SALAD

- Spring salad: lettuce, ham, cheese, tomatoes, vinaigrette