

Un lieu où règne l'amour du bon...

BAR A VINS / TAPAS - BISTROT GOURMAND

NOS TAPAS - OUR TAPAS

Frites maison6.00

Homemade French fries

Saucisson entier (avec sa trancheuse)7.00

Whole cured sausage (with its slicer)

Terrine maison7.50

Homemade terrine

Lamelles de calmar panées aïoli7.50

Fried breaded calamari aioli



Accras de morue aïoli8.00

Fried breaded cod aioli

Rillette de la mer et ses toasts8.50

Sea rillettes with toasts

Chorizo Ibérique9.50

Iberico chorizo

Pata Negra (jambon ibérique Bellota)14.50

A la coupe par tranche de 50gr.

Iberian ham ~2 oz per slice

NOS ARDOISES - OUR SLATES



Ardoise Normande - *Norman Board*17.50

Salade, camembert rôti, jambon de pays, frites maison.
Salad, camembert, dried ham, homemade french fries.

Ardoise Tourangelle 2 pers. - *Tours Board 2 people* 29.50

Salade, jambon de pays, rillons, saucisson sec, rillettes de Tours au chinon, terrine maison, st maure de Touraine, selles-sur-cher, Brie de Meaux.

Salad, dried ham, greaves, cured sausage, homemade terrine, rillettes, multiple local goat cheeses.

Ardoise Tourangelle + une bouteille de cût 75cl JF MERIAU "Cent Visages" 49.50

NOS GRANDES SALADES - OUR MAIN COURSE SALADS

Salade du chef: tomates, oeuf poché, chorizo, poulet, poivrons... 16.50

Chief salad: Tomatoes, poached egg, chorizo, chicken slices, peppers...

Salade océane : tomates, crevettes, 15.50

saumon, pamplemousse, avocat, sauce ciboulette.

Salad of the Sea : Tomatoes, Shrimps, Salmon,

Avocado, Grapefruit, Chive Sauce.



A place where flavor reigns...

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NOS BURGERS - OUR BURGERS

Miami 15.50

Pain, steak de volaille, comté, oignons rouges, tomates, compotée d'ananas, sauce Satay, salade, frites maison.
Bread buns, chicken steak, cheese county, peanut sauce, tomato, pineapple, red onion, lettuce, homemade chips.



Santa Fe 16.50

Pain, steak de légumes, sauce guacamole, tomate, poivron, oignons rouges, pois gourmands, salade, frites maison.
Bread buns, guacamole sauce, vegetable steak, tomato, pepper, red onion, greedy peas, lettuce, homemade chips.

New York City 16.50

Double Steak 21.50 | Triple Steak 27.00

Pain, steak de boeuf, bacon, brie, oignon rouge, cornichon, tomate, sauce burger, frites maison.
Bread buns, minced beef, bacon, brie, red onion, dill pickle, tomato, burger sauce, homemade chips.

Portland 17.50

Pain, sauce ciboulette, poisson du marché, jus de citron, tomates, oignons rouges, salade.
Bread buns, chive sauce, fish, tomato, red onion.

San Diégo 17.50

Double Steak 22.50 | Triple Steak 28.00

Pain, boeuf épicé, comté, poivrons, oignons rouges, tomates, sauce épicée, salade, frites maison.
Bread buns, spicy minced beef, cheese county, pepper, red onion, tomatoes, spicy sauce, lettuce, homemade chips.

Santiago 18.50

Pain, steak de veau, tomates, oignons rouges, sauce forestière, poivrons, salade, frites maison.
Bread, veal steak, tomatoes, red onions, peppers, wild mushroom sauce, lettuce, homemade chips.

Tourangeau 18.50

Double Steak 24.50 | Triple Steak 29.50

Pain, steak haché, sauce burger, oignons rouges, st maure, selles-sur-cher, salade, frites maison.
Bread buns, ground beef, lettuce, red onion, tomatoes, burger sauce, goat cheese, lettuce, homemade chips.

Las Vegas 24.50

Pain, steak haché, oignons rouges, pommes, foie gras, vinaigre balsamique, cassonade, salade.
Bread, ground beef, lettuce, apples, balsamic vinegar, foie gras, brown sugar, red onions, homemade chips.



Tartare de boeuf / *Beef tartar* 200gr 16.00€ / 300gr 22.00€

Tartare Mexicain (épices, guacamole) 200gr 16.50€ / 300gr 22.00€

Mexican tatar (spicy)

Supplément Calvados 3cl 5.00€

KID'S MENU 12.50€

Jusqu'à 12 ans - 12 years old or less

Cheeseburger / escalope de poulet / jambon blanc / poisson lounge B. avec frites / légumes

Cheeseburger / chicken breasts / ham / Lounge B. fish with french fries / vegetables

1 boule de glace à choisir parmi nos parfums

1 scoop of ice cream to choose within our flavours

Toutes nos burgers sont accompagnés de frites maison.
All our burgers are accompanied with homemade french fries.



Viande de boeuf
race française

*All our meats
come from France*

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ASSIETTE 3 FROMAGES / 3 CHEESE PLATTER 7.50

ASSIETTE 5 FROMAGES / 5 CHEESE PLATTER 12.50

GOURMANDISES - DESSERTS

Brioche façon pain perdu,6.50
sauce au caramel beurre salé,
glace vanille et chantilly
*French toast with salted caramel sauce,
vanilla ice cream and whipped cream*

Dessert du jour (voir ardoise)7.50
Dessert of the Day (see the slate)



Glaces - Sundaes 8.50

Pêche Melba : vanille, pêche, coulis de fruits rouges, chantilly
Peach Melba : vanilla, fresh peach, red fruits coulis, whipped cream
Poire Belle Hélène : vanille, poire, chocolat chaud, chantilly
Pear Belle Helene : vanilla, fresh pear, hot chocolate, whipped cream
Chocolat Liégeois : chocolat, vanille, chocolat chaud, chantilly
Liegeois Chocolate : chocolate, vanilla, hot chocolate, whipped cream
Café Liégeois : café, vanille, espresso, chantilly
Liegeois Coffee : coffee, vanilla, espresso, whipped cream

Parfums glace : vanille, chocolat, café, lait-menthe-chocolat, caramel beurre salé, speculoos, chocolat-orange-grand marnier.

Parfums sorbet : cassis, citron vert, fraise, framboise, mangue, thé earl grey.

Parfums sorbet salé : betterave rouge.

Ice cream fragrances : vanilla, chocolate, coffee, milk-mint-chocolate, salted caramel, speculoos, chocolate-orange-grand marnier brandy.

Sorbet fragrances : cassis, lime, strawberry, raspberry, mango, earl grey, beetroot.

Alcoolisées - Alcoholised 10.00

After Eight : chocolat, menthe chocolat, get27, chantilly

After Eight : chocolate, mint chocolate, get27, whipped cream

Sibérie : citron vert, cassis, vodka

Siberia : cassis and lime sorbet, vodka

Colonel : citron vert, vodka

Colonel. : lime sorbet, vodka



1 boule : 3.00 - 2 boules : 5.00 - 3 boules : 6.50 - Supplément chantilly : 1.00
1 scoop : 3.00 - 2 scoops : 5.00 - 3 scoops : 6.50 - Additional whipped cream : 1.00