

RESTAURANT LA DOULCE TERRASSE

MENU

*Our Staff will do everything they can to ensure that you enjoy a delicious meal
here with our cocktails, selected wines
& dishes which (we hope) will delight your taste buds.*

Cocktails from the Gardens – 14cl – 4,50 €

Inspired by the beauty of the gardens, we designed fruits and fresh herbs cocktails.
Taste them, they are amazing !



Tragic Love

*Tomato Juice,
Espelette pepper, Fresh Basil.*



Passionate Love

*Apple juice, Carrot Juice,
Chervil.*



Fickle Love

*Lemon juice, Orange juice,
Grapefruit juice, Fresh Mint.*



Tender Love

*Vegetable juice, Sichuan pepper,
Coriander.*

To eat with your aperitif or just while waiting:

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|---|---------|
| Rillettes of duck - 130g | 9,00 € |
| <i>Condiments and toast</i> | |
| Hazelnut Terrine - 130g | 9,00 € |
| <i>Condiments and toast</i> | |
| Farmhouse Terrine - 200g | 14,00 € |
| <i>Condiments and toast</i> | |
| Terrine fondant au foie gras – 200 g | 17,00 € |

Open Sandwiches

(On a slice of natural leaven bread – Served with a green salad)

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|---|---------|
| The Pasture – Tapenade, fresh goat cheese, onion preserve | 11,00 € |
| The Confluence – “Rillettes” of Tours, goat cheese, green tomatoes chutney | 13,20 € |
| The Vegetarian – Mix vegetable compote, feta, cherry tomatoes, basil | 14,30 € |

Quiches

(Served with a green salad)

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|---|---------|
| Quiche Lorraine | 8,50 € |
| Vegetarian Quiche | 9,50 € |
| Quiche with Salmon and Spinach | 10,50 € |
| Quiche tourangelle - rillettes, rillons, goat cheese | 11,00 € |



Large Salads

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| Green Salad with Fresh herbs from the garden | 6,60 € |
| Tomato Salad with Mozzarella, Basil and Pesto | 8,80 € |
| Summer Salad – Green Salad, sun-dried tomatoes, cured ham, mozzarella, parmesan, olive oil with basil | 12,10 € |
| Green Salad, smoked duck filet – served with toasted pine nuts, goat cheese, violet flavored vinaigrette | 13,20 € |

Starters & Special Plates

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|---|--------|
| Vegetable Soup | 6,60 € |
| Seasonal starter <i>- served with slices fried ham and wild flowers</i> | 6,00 € |
| Beef carpaccio: olive oil, parmesan, artichoke, caper sauce | 8,00 € |
| Salmon mousse with horseradish, blinis, chicory & cucumber dressing | 8,50 € |

Large Plate served with potato “gratin” & green salad

| | |
|--|---------|
| “Tourangelle” plate: Rillons (sauted pork morsels), rillettes, « boudin noir » & goat cheese with a chutney of flowers & poire tapée (local peer culinary specialty). | 16,00 € |
| Smoked fishes Plate: smoked salmon, smoked billfish, smoked carp with Blinis & a marjoram flavoured cream. | 16,00 € |

Pasta

| | |
|----------------------------|---------|
| Spaghetti Carbonara | 13,20 € |
| Spaghetti Bolognese | 13,20 € |



Main Dishes

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|---|---------|
| Vegetarian or classic hamburger with roasted potatoes flavoured with rosemary & green salad | 12,00 € |
| Beef back steak with shallots - served with Gratin Dauphinois & "tian" | 15,00 € |
| Roasted duck with honey and lemon - served with Gratin Dauphinois and poires tapées (local peer specialty) | 17,00 € |
| Lamb chop, "coco" beans (white beans variety) - served with Gratin Dauphinois & "tian" & poire tapée (local peer specialty) | 18,00 € |
| Steak tartar with its condiments - served with roasted potatoes & a green salad | 14,00 € |
| Salmon tartar - served with roasted potatoes & a green salad | 14,00 € |
| Dish of the day | 14,00 € |
| Cheeses | |
| Hot Goat Cheese salad with olive oil | 8,80 € |
| Assortment of goat cheeses | 11,00 € |
| Assortment of goat & cow cheeses with confit of wine | 11,00 € |



THE MENU

Dish of the day: 14,00 €

Main dish + Dessert : 17,00 €

Starter + Main dish : 18,00 €

Starter + Main dish + Dessert : 21,00 €

Starter + Main dish + Cheese + Dessert : 24,00 €

Starters

Seasonal Starter

Main dishes

Fish from the market

Meat of the day

Vegetarian plate

Cheese

Mix of goat and cow cheese

Dessert

A la carte choices

(Extra 4,00 € for the gourmet coffee)



Traditional Ice-creams

8,80 €

Banana Split :

- banana, ice-cream (strawberry, vanilla, chocolate), chocolate sauce, whipped cream

Fraise Melba (depends of the season) :

- strawberry, ice-cream (strawberry, vanilla), coulis of red fruits, whipped cream

Pancakes

Pancake with sugar, honey or maple syrup

Pancake with jam

Pancake with Nutella

Pancake with chesnut purée

Pancake with caramel with salted butter

Pancake with butter, sugar & lemon

Pancake « Suzette »

Supplément chantilly : 0,50 €

3,30 €

4,40 €

5,50 €

6,60 €

6,60 €

6,60 €

7,70 €