



## Welcome to our Table d'Hôte

19th century rotisserie & Wood-fired grill

- Rustic cuisine prepared on the premises

On the menu today

### A LA CARTE

*Spit-roasted Orleans chicken, preserved lemon & rosemary  
Grilled tomato and zucchini, curried leek, Parsley Gratin Dauphinois,  
Abbey salad with sausage cooked over a wood fire* € 25  
*Or*

*Grilled salmon steak, marinated with the garden thyme, citrus vinaigrette  
Gambas, Grilled tomato and zucchini, curried leek, Parsley Gratin Dauphinois,  
Abbey salad* € 25  
*Or*

*Grilled Jargeau andouillette sausage, reduced jus, Trappist mustard  
Grilled tomato and zucchini, curried leek, Parsley Gratin Dauphinois,  
Abbey salad with sausage cooked over a wood fire* € 25  
*Or*

*Grilled Charolais sirloin steak, Béarnaise sauce* € 29  
*Grilled tomato and zucchini, curried leek, Parsley Gratin Dauphinois,  
Abbey salad with sausage cooked over a wood fire*  
*Or*

*Grilled pork tenderloin, pepper sauce* € 25  
*Grilled tomato and zucchini, curried leek, Parsley Gratin Dauphinois,  
Abbey salad with sausage cooked over a wood fire*

- *Cheese trolley* €12  
Cheese from Olivet (Orléans) And Beaugency and various Monasteries & Convents

- *Desserts* € 10

Le Saint Honoré  
Macaron de la Passion (mangue passion)  
Tartelette "Redonne moi des forces Seigneurs" (Chiboust-Framboise)  
Sablé citron  
Tiramisu café chocolat  
Millefeuille Romarin abricot

Children's menu €20

*Chicken or salmon on the grill with vegetable, Chocolate dessert*