

Emeraude

hôtel** restaurant

OUR STARTERS :

Salad of gizzards	13,00
Gaspacho	9,00
Coarse paté made with trumpet mushrooms échalotes caramalised with strawberries	13,00
Goat cheese Panna-cotta, melon and smoked ham	13,00
Marinated salmon, avocado mousse and savoury crumble	14,50
Terrine de foie gras made with white pineau Included an apple-apricot chutney with balsamic vinegar	15,00

STARTERS TO SHARE :

Slate of cold-cut meats (for 2)	12,00
Slate of mixed cold-cut meats and cheese (for 2)	16,00

OUR LARGE SALADS :

Melon, Smoked ham and goat cheese panna cotta	14,50
Chicken, quinoa and baby vegetables	14,50
Gourmet salad with terrine of foie gras, gizzards, and smoked duck	16,80
Marinated salmon and avocado mousse	16,00

OUR FISH DISHES :

Marinated diced red tuna served with baby vegetables	16,00
Fish of the day	15,00

OUR MEAT DISHES :

Vouvray glazed snails with sorrel and smoked trout	16,00
Veal cutted, marinated in soya sauce and spices	17,50
Filletts of farm chicken in a black olive crust	15,50
Shouldes of pork, roasted for 6 hours in a rich sauce	15,50
Fillet of beef (limousin région) , 300 gr, either rich sauce or shallots sauce	20,00

All our dishes are served with potatoes or on a bed of quinoa and seasonal vegetables.

Andouillette 5A, (offal sausage, certified) shallots sauce, fries and salad	15,00
Hamburger rustique : (150 grams certified) fries and salad A selection of cheese : cheddar, maroilles, reblochon or goat cheese	15,00

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MENU EMERAUDE A 28,00 Euros

(Drinks not included)

(Menu pension)

Marinated salmon, avocado mousse and savoury crumble (sup 3)
or

Terrine of foie gras made with white pineau (sup 4)
included an apple-apricot chutney with balsamic vinegar
or

Coarse paté made with trumpet mushrooms
échalotes caramalised with strawberries
or

Goats cheese Panna-cotta , melon and smokek ham

Vouvray glazed snails
with sorrel and smoked trout
or

Veal cuttets, marinated in soya sauce and spices
or

Filletts of farm chicken in a black olive crust
or

Shouldes of pork, roastded for 6 hours in a rich sauce
or

Marinated diced red tuna served with baby vegetables (sup 3)

ALL our dishes are served with potatoes or on a bed of quinoa and seasonal vegetables.

Deconstructed crème brûlée with Tonka beans
and mandarine liquor
or

Soft chocolate cake with rhubarb jam
or

pineapple crumble served with mint coulis
or

Lemongrass rice pudding with diced fruits
or

Colonel revisited pear purée, lime sorbet and vodka

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WEEK-END SPECIALS

SERVED WITH A GLASS OF CHARENTE PINEAU

TRADITIONAL MAIN COURSE : 19,00

WITH DESSERT INCLUDED : 23,50

Lamb from poitou-charente

Pineau bavarois and melon pineau