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**CAFÉ  
VENTURA**

**ONGOING SERVICE**

**STARTERS**

- Organic eggs and homemade mayonnaise - 7*  
*Salad with poached egg and bacon - 8,5*  
*Gratinated french onion soup - 12*  
*Homemade pork country terrine with armagnac - 8,5*  
*Homemade gravelax salmon, chive cream - 16*  
*Homemade foie gras, fleur de sel & toasted bread - 19*  
*Extra big snails from Burgundy by 6 - 16 by 12 - 29*

**VEGETARIAN**

- Hot goat cheese salad, potatoes, onions, fresh mushrooms - 17*  
*Ravioles du Royans (small cheese ravioli) with cream - 17,5*  
*Truffle cream gnocchis, fresh mushrooms - 19*  
*Lentil salad, carrots, spinach, avocado & poached egg- 18,5*

**FISH & SEA SHELLS**

- Linguine pasta with gravelax salmon - 18,5*  
*Traditionnal homemade Fish & chips - 18,5*  
*Salmon cooked « a la plancha » - 19*  
*Oysters « Fines de Claire » n°3 by 6 - 12 by 12 - 22 by 24 - 42*

**MEAT & POULTRY**

- Crispy chicken Cesar salad - 17*  
*Périgourdine salad with homemade Foie gras - 19*  
*Homemade bolognaise lasagna- 17,5*  
*¼ of country farm chicken roasted with thyme - 17,5*  
*Seven hours lamb shoulder - 21,5*  
*Beef cheeseburger or homemade crispy chicken burger (Bacon +1) - 18*  
*Skirt steak, homemade shallot sauce - 18,5*  
*« Charolais » beef tartar - 18,5*  
*French rib steak, beurre maître d'hôtel - 29,5*  
*Black pudding « Anne Rozes » - 19,5*  
*Today's special - à l'ardoise*

**CHEESES**

- Cantal, St Nectaire, Camembert, Sainte-Maure-de-Touraine 8*

**HOMEMADE DESSERTS**

- Bourbon vanilla « crème brûlée » - 8,5*  
*Tatin tart, raw cream - 9,5*  
*Crêpes Suzette flamed with « Grand Marnier » - 13*  
*French Toast brioche, caramel - 9,5*  
*Traditionnal Tiramisu - 8,5*  
*Valrhona Chocolate mousse & fleur de sel - 9*  
*Brown sugar, nutella or jam crêpes - 7,5*  
*Café gourmand - 8,5 Thé gourmand - 10*