



L'AIGLE D'OR
RESTAURANT

L'ENVOL

90 EUROS

Flagship dishes of the moment, fused with surprising creations,
Be amazed by this flight of seven original creations, respecting the French
culinary tradition, and revealing the true richness of the Indrois terroir.

Let's walk together through the "Jardin de France" as this tasting progresses.
You will discover the true character of the cuisine of the Aigle d'Or, through a
mastery of techniques, seasonality and taste.

Through this menu, about twenty local producers are honored.
We work and shape their products in hopes of revealing new and exciting
flavors to you.

Served only for all guests at the table
Available every evening and at the weekend

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WINE PAIRING

55 Euros

Continue the pleasure with a horizontal pairing
of 5 glasses of wine

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L'AIGLE D'OR
RESTAURANT

MENU DES AIGLES

65 Euros

Savoury Preliminaries

¥ ¥ ¥

Beetroot & Smoked Mackerel

¥ ¥ ¥

Seared Scallops
Jerusalem Artichoke, Citrus

¥ ¥ ¥

Milk-Fed Veal
Sweet Potato, Confit Belly

OR

Catch of the Moment,
Wild Garlic, Leeks

OR

Pigeon from Pornic
Agria Potatos
Supplement 9€

¥ ¥ ¥

Kiwi, Pistachio,
Caraibe Chocolate 66%

¥ ¥ ¥

Sweet Postliminaries

¥ ¥ ¥

EAGLES WINE PAIRING

3 GLASSES 36 EUROS

¥ ¥ ¥

4 GLASSES 48 EUROS

FROMAGE

14 EUROS

Add a fourth step to your menu... We're telling you now, but we'll make you think about it later, too!

Fromage de Chèvre Travaillé

The plate that never changes, but is constantly evolving!
Composition of goat cheese of different maturities from La Ferme de la Biquette. Biscuit with herbs, marbles and fennel and apple condiment.

L'Assiette de Fromage

A selection of cheeses from here and elsewhere, from our local producers and cheesemongers

WEEKDAY LUNCH

40 Euros

Préliminaires

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Starter

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Main Course

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Epilogue

A weekly challenge taken up by our kitchen team to develop a menu that meets a double objective: to offer you sustainable cuisine while delighting you.

Available on Thursdays and Fridays for lunch

MENU DES AIGLONS

For young foodies :
20 Euros

Please ask the team for today's menu