



L'AIGLE D'OR
RESTAURANT

SECRETS OF THE TRUFFLE 92 Euros

The black *Melanosporum* truffle from Marnay from appetizer to dessert.

Available exclusively during the season.

¥ ¥ ¥

Egg Toqué,
Breaded Polenta, Jerusalem Artichoke,
Candied Egg Yolk

¥ ¥ ¥

Nantes Prawn and his Bisque, Lentil
Cassoulet, Tarragon Salsify

¥ ¥ ¥

Mr Tauzin's Poularde
Supreme Sauce, Pressed Thighs, Crispy
Skin, Chestnut Gnocchi, Chanterelles

¥ ¥ ¥

The Truffle Under the Oak Tree
Brie Tartelette, Wood Gel

¥ ¥ ¥

Our Corsican "Aquila" on the Bark
Mybango Chocolate Ganache
Avocado Sorbet



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L'ENVOL

82 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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SON ACCORD METS ET VIN

38 Euros

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

∞ ∞ ∞



MENU DES AIGLES

58 Euros

Appetizer of the Moment

¥ ¥ ¥

Local Organic Snail Gratin
Squash with Souk Spices

OR

Roasted Scallop, Lightly Smoked Bard Juice
Celeriac Spaghetti, Lovage

¥ ¥ ¥

Filet of Deer, Confit Leg, Jus,
Sweet Potato, Red Cabbage Condiment

OR

Small Boat West Coast Fish, Bone Sauce
Romanesco, Piccalilli,
Caramelized Cauliflower Puree, Spelt

¥ ¥ ¥

Balzac Quince & Richelieu Hazelnuts
Dacquoise and Hazelnut Balls, Praline Ice Cream

OR

From the Lemon Trees of our Collection
The Fruits and Leaves of Yuzu, Kaffir & Tahitian
Lime
Valrhona Ivory Chocolate, Black Sesame and
"Versailles" Green Tea

¥ ¥ ¥

Sweets

¥ ¥ ¥

FROMAGE

12 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 the refiner MOF Rodolphe le Meunier de Tours

UN DÉJEUNER DURABLE

38 Euros

Entrée ∞ ∞ ∞ Plat ∞ ∞ ∞ Dessert

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