

STARTERS

19 €

Steamed Langoustine and mushroom ravioli,
shellfish bisque with saté.

Squid & chorizo salad, mung beans, pickles, herb infused oil,
dressing with home grown finger lime*

Variations of cucurbits: pumpkin in a creamy velouté, roasted butternut
squash with spices and pumpkin in espuma. (Vegetarian)

FISH

27 €

Shelled & roasted lobster, mashed potatoes with red sansho berries,
dashi flavoured beurre blanc (sup.18€)

Swordfish tataki, roast vegetables served cold,
dressing with home grown orange caviar*

Pan grilled sea bream stuffed with shallots cooked in red wine,
mushroom tapenade, gastric sauce "lime & green peppercorn"

MEAT

27 €

Farmhouse roast loin of pork 'Label Rouge',
jus with herbs from the garden, seasonal vegetables

Roast milk-fed veal sweetbreads, seasonal vegetables,
white wine sauce with fig leaves* and 'Vin Jaune' vinegar (sup. 18 €)

Sirloin (beef 'Maine Anjou'), stuffed with aubergine and shiso caviar
roast potatoes 'grenailles' red wine sauce with
long peppercorn*, béarnaise flavour

CHEESE TROLLEY

17 €

DESSERTS

17 €

Three Flavours: Chocolate, Peanut & Home grown citrus fruit*
chocolate crèmeux (65% cocoa Valrhona Kalingo from Grenada Island)
peanut & candied citrus fruit* tart
citrus fruit* (from the garden) sorbet, caramel & peanut coulis

Vacherin:

rhubarb* sorbet, meringue, verbena* flavoured chantilly and seasonal fruits

Homemade sorbets & seasonal fruits

* Home grown products

The dishes we offer might undergo some slight variations depending on market availability. We appreciate your understanding of any changes

Drinks not included-A carafe of tap water will be provided
PRICES NET – SERVICE INCLUDED

Our Quality Charta

The majority of the products we use come from local producers

99.99% of the products purchased by the Chef are fresh and all our dishes are home made

The majority of our aromatic herbs come from the Chef's herb garden.

Nos fournisseurs

JA Gastronomie
Chocolat Valrhona
Les Viviers du Ruault
Torréfacteur Au Bec Fin
Boulangerie Gaigeard
Le Jardin du chef
Ferme de la Croix Brillet

Chèvrerie du Poimên
Fraise kiri Loiré
Prim 'Anjou (MIN D'Angers)
Herboristerie Cailleau
Nishikidôri
ADEMA (bœuf Maine Anjou)



CHEF MICHEL CUDRAZ PROPOSES A CHOICE OF

MENUS AND A LA CARTE AUTUMN 2024

Gourmet Menu 53 €

A choice from A la Carte :
Amuses Bouche – Starter – Main dish
(fish or meat) & Dessert

Gastronomic Menu 61 €

A choice from A la Carte :
Amuses Bouche – Starter – Main dish
(fish or meat) Cheese & Dessert

Tasting Menu 75 €

A choice from A la Carte :
Amuses Bouche – Starter – Main dish
(fish & meat) Cheese & Dessert

Végétarien Menu 53 €

A choice from A la Carte :
Amuses Bouche – Starter – Main dish
(fish or vegan dish) & Dessert

Children Menu 18 €

Child's menu up to 10 years
Amuses Bouche, Dish & Dessert in half
portion

Surprise Menu 97 €

*Representative portions of 9 dishes
selected by the Chef and served to the
whole group
(not available after 12h30 & 20h15)*

L'Auberge de la Diligence

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