

Le Relais d'Orgemont

Hôtel *** & Restaurant

MENU RELAIS 22€00

- * Small dough encrusted, with pistachio and stewed ionons.
- * Perfect egg, breaded velvety pumpkin.
- * Starters buffet

- * *Beef Back Simmental steak, wine sauce*
- * Today's special (fish or meat)

- * From « Pascal Beillevaire » cheese discovery.
- * *Poached pear with spices, caramel sauce.*
- * *Sablee orange tartelet flavored Cointreau*
- * Dessert of the day

MENU TERROIR 34.00€

- * Foie gras à l'Aubance, with toast bread
- * Sauteed scampis, risotto with mushrooms

- * Challans duck tournedos, spicy juice.
- * Noble fish

- * From « Pascal Beillevaire » cheese discovery dish.
- * Galet de Loire in a pastry crust

- * Brioche bread and almonds cream Cointreau, flavoured.
- * Poached apple/pear with Anjou Rouge, vanilla flavoured stewed.

« Junior Menu » 10€00

- * Ham cornet with mixed diced vegetables.
- * Little thick beef.
- * Ice cream.

MENU VEGETARIEN 18.00€

- * Velvety pumpkin with a chantilly cream.
- * Ravioli of moment vegetables.
- * Today's dessert