

# La Douce Terrasse

• DRINKS CART •

## Classical

### APERITIFS - 12cl

Glass of wine (wine list)	Glass of sparkling wine	7,00€
Kir with wine from Touraine	Kir of sparkling wine from Touraine	6,00€ / 7,50€

## Wine based

### APERITIFS

100% natural - 6cl

Orange Colombo	Candied oranges macerated in white wine	6,00€
Vin de pêche	A macération of peaches in white wine	6,00€
Figoun	Figs and plants macerated in red wine	6,00€
Melopepo	Melon macerated in white wine	6,00€

## Others

### APÉRITIFS

Pastis Artisanal	2cl	4,00€	Guignolet d'Anjou	12cl	5,00€
Gentiane de Lure	12cl	5,00€	Cocktail Maison	12cl	7,00€

*Saumuroise, sparkling wine*

## Beers

	25cl	33cl	50cl
1664 (pression) (5,5%)	3,50€		5,50€
Grimbergen Blanche (pression) (6%)	4,00€		6,00€
Monaco	4,00€		6,50€
Panaché	3,50€		5,50€
Loirette ambrée (7,5%)			5,00€
Loirette de Touraine (5,5%)			5,50€
Alcohol-free beer Brooklyn Spécial Effect Lager			5,00€

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## Soft

### DRINKS

Badoit, Evian, St Geron (75cl)	5,00€	Orangina (25cl)	3,80€
Evian, Badoit Rouge (33cl)	3,50€	Schweppes Agrum' (25cl)	3,80€
Limonade (30cl)	3,00€	Ice tea peach (25cl)	3,50€
Diabolo (30cl)	3,20€	Taditional Cidre(verre, 20cl)	5,00€
Freshly squeezed fruit juice (Orange, lemon, grapefruit)	5,00€	Taditional Cidre(btl, 75cl)	25,00€
Traditional apple juice (20cl)	4,00€	Iced coffee	6,00€
Tomato juice (20cl)	3,80€	Cold milk (20cl)	2,00€
Coca-Cola (33cl)	3,80€	Sirop supplement (Mint, cassis, lemon, grenadine, orgeat, strawberry, passion, peach, cherry)	0,20€
Coca-Cola Zéro (33cl)	3,80€		

## Hot

### DRINKS

Expresso, décaféinéat	2,50€	Homemade Grog	9,00€
Double expresso	3,80€	Homemade Mulled Wine	7,00€
Coffee with milk	3,80€	Irish Coffee	10,00€
Cappuccino	4,00€	Hot milk	2,00€
Homemade hot chocolate	4,00€	Milk Supplement	0,20€
Café / Chocolat Viennese	4,50€	Vegetal Supplement	0,50€

## Tea

### & TEA HERBS

THÉS	6,00€	TISANES	5,00€
Green mint tea		Remède de Sorcière : Romarin, menthe, anis, thym, réglisse, sauge, basilic, cannelle	
Tea boudoir (Tea blending of Darjeeling, Ceylan, Assam with bergamat)		Secret d'Hildegarde (tonic mixture) : Galangal, oregano, clove, cinnamon, roses petals, aframomum melagueta	
Tea Sencha Calida		Petit Frais (against cold) : Commom mullein, malva sylvestris, rosemary, parsley, nutmeg, sambucus, blackberry	
		Jardin des simples (digestive, sédative) (Mint, fennel, lavender, marjoram, salvia, raspberry, blackberry)	
		Tisane pour enfants : Gooseberry, rosa canina, salvia, hibiscus, cherry, orange & peach	

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• RESTAURANT DU CHÂTEAU DE VILLANDRY •

## The Cocktails

### FROM GARDEN

Inspired by the beauty of gardens, we designed fruits and fresh herbs cocktails. Taste them the are amazing!

Tragic love (Tomato juice, espeltte pepper, fresh basilic)	12 cl	6,30€
Fickle love (Lemon juice, orange juice, pomelos juicce, fresh mint)	12 cl	6,30€
Passionate love (Apple juice, carrot juice, chervil)	12 cl	6,30€
Tender love (Vegetable juice, Sichuan pepper, coriander)	12 cl	6,30€

## The Tapas

### TO SHARE

Served with condiments and toast. To eat with your aperitif or just while you wait

«Charcuterie» from Touraine (rillons, rillettes, black boudin)	15,00€
Iberic «charcuterie» (Ham, chorizo, saucisson, lomo)	16,00€
Loire fish Rillettes	95 gr / 13,50€

Prix nets - Service compris - TVA 10%  
Pour votre santé, mangez au moins 5 fruits et légumes par jour.

## Ours hot TOAST

On a slice of natural leavened bread, served with green salad.

<b>The Pâturage</b> Tapenade, fresh goat cheese, onion preserved	12,50€
<b>The Confluence</b> Pork rillettes, goat cheese, tomatoes chutney	14,50€
<b>The Végétarian</b> Vegetable, cheese feta, tomatoes, basil	15,50€

## Quiches

Served with a green salad and fresh herbs.

<b>Quiche Lorraine</b>	12,00€
<b>Végétarian Quiche</b>	13,00€
<b>Quiche with salmon and spinach</b>	15,00€

## The SALADS

<b>Green salad with fresh herbs from the garden</b>	6,50€
<b>Tomato salad with mozzarella, basil and pesto</b>	11,00€
<b>Summer salad</b> Green salad, sun-dried tomatoes, cured ham, mozzarella, parmesan, olive oil with basil	15,00€
<b>Salad of smoked duck breast and hot goat cheese</b> Green salad, smoked duck breast, toasted pine nuts, grape mash vinaigrette	17,00€

## Starters

<b>Vegetable soup</b>	7,50€
<b>Beef «Carpaccio»</b> Served with olive oil, parmesan cheese, artichoke, capers and arugula salad	10,00€

## Large PLATE

Servie avec pommes de terre sautées et salade verte.

<b>Assiette Tourangelle</b> Rillons, rillettes, boudin noir, fromage de chèvre, confit de vin et poire tapée	18,00€
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## Pastas

<b>Spaghetti carbonara</b>	15,00€
<b>Spaghetti bolognese</b>	15,00€
<b>Natures pastas</b>	10,00€

## Main DISHES

<b>Classic hamburger</b> Served with roasted potatoes flavoured with rosemary and green salad	16,00€
<b>Beef Tartare</b> Served with roasted potatoes and green salad	16,00€
<b>Market meat</b>	16,50€
<b>Market fish</b>	16,50€
<b>Vegetarian dish</b>	16,50€
<b>Steak haché</b>	12,00€

Supplement roasted potatoes : 4€, Supplement butter 1€

## Kid's menu

<b>Up to 2 years</b> Mashed vegetables and ham & stewed seasonal fruit	4,50€
<b>Up to 12 years : Dish + Dessert + Drink</b>	12,50€

Dishes : fillet of fish from the market or spaghetti bolognese or spaghetti carbonara  
Desserts : ice cream or "crêpe" (pancake)  
Drinks : water syrup or apple juice

## Cheeses & DESSERTS

<b>Salad of hot goat cheese with olive oil</b>	12,50€
<b>Assortment of goat and cow cheeses with wine jelly</b>	12,50€

### DESSERTS

<b>Day tart</b>	7,50€
<b>Chocolate mellow, salted butter caramel sauce</b>	8,50€
<b>«Crème brûlée» scent of the moment</b>	9,50€
<b>Tiramisu with gingerbread</b> With mascarpone perfumed with Royal Combiér	10,50€
<b>«Café gourmand»</b> Assortment of mini desserts à la carte with a hot drink	12,50€

## Ice CREAM

<b>Scoop of ice cream</b>	4,00€
<b>Chantilly supplement</b>	1,00€

Traditionals : coffee, chocolate, vanilla, pistachio, honey-nougat, spearmint, coconut, rum-grapes

Originals : salted butter caramel, stracciatella

Yellow fruits : lemon, passion, banana, apricot

Red fruits : strawberry, blackcurrant

Flowers : rose, violet, hibiscus

Fruits and aromatic plants : strawberry-thyme, raspberry-bergamot, lime-tarragon, pineapple-licorice, verbena-mint-nettle

## The CRÊPES

<b>Crêpe with sugar</b>	3,80€
<b>Crêpe with honey</b>	3,80€
<b>Crêpe with jam</b>	4,90€
<b>Crêpe with Nutella</b>	6,00€
<b>Crêpe with chesnut cream</b>	7,10€
<b>Crêpe with salt butter sauce</b>	7,10€
<b>Crêpe butter, sugar, lemon</b>	7,10€
<b>Crêpe «Suzette»</b>	8,30€

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