

STARTERS

19 €

Steamed Langoustine and mushrooms ravioli,
shellfish bisque with saté

Peppered venison terrine, red cabbage chutney, pickled radishes,
mushroom coulis with truffle oil

Warm Velouté of green tomatoes from the chef's garden (Green Zebra
variety) with green curry, bulgur with pickled lemon and vegetables,
Mexican verbená emulsion (Vegetarian)

FISH

27 €

Shelled roasted lobster, seasonal vegetables, wakame seaweed, sauce
shiso (from the garden) (sup.18€)

Bamboo steamed skate cheek, small vegetables,
lemon grass (from the garden)broth, dashi

Plancha grilled scallops, parsnips in mousseline & roasted,
citrus sauce (combava from the garden)

MEAT

27 €

Pot au feu Beef "Maine Anjou Rouge des prés", small vegetables of the
moment, 'Japanese' broth

Snacked Milk-fed veal sweetbreads, creamy polenta fig leaves infusion, .
glazed daikon, walnut wine(the chef's recipe) sauce (sup. 18 €)

Royal pigeon: roasted thigh and steamed fillet
Mushroom tart and grenaille potatoes
red wine sauce with grapes & elder berries

CHEESE TROLLEY

17 €

DESSERTS

17 €

Apples from Loiré
-Honey Crunch confit
-Mandy Story raw in sorbet
Buckwheat strudel, Rum Chantilly & confit lemon

Chocolate tart (Hukambi from Brazil -53% cocoa) from Maison
Valrhona, Tonka Bean Meringue, Agen plum & red shiso
sorbet, quince & hibiscus coulis.

Homemade sorbets & seasonal fruits.

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.

Our suppliers :

| | |
|-------------------------|----------------------------|
| JA Gastronomie | Fraise kiri Loiré |
| Chocolat Valrhona | Prim 'Anjou (MIN D'Angers) |
| Ferme du Glatigné | Herboristerie Cailleau |
| Torréfacteur Au Bec Fin | Nishikidôri |
| Domaine des Rues | Boulangerie Gaigeard |
| Le Jardin du chef | |



L'Auberge de la Diligence

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MICHEL CUDRAZ
PROPOSES A CHOICE OF

MENUS AND A LA CARTE WINTER 2023

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

Menu Enfant 18 €

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

Menu Locavore 33 €

*Menu from fresh products chosen by the Chef
Lunch time Wednesday to Friday except public
holidays*
Amuses Bouche, Starter,
Main dish & Dessert

Menu Surprise 97 €

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