

## STARTERS

19 €

Steamed Langoustine and mushrooms ravioli  
shellfish bisque with saté

Green lentil salad, roasted chicken liver with a coulis made with  
pomegranate vinegar, vegetable garnish

Creamy squash velouté roasted butternut  
with spices and pumpkin emulsion (Vegetarian)

## FISH

27 €

Shelled roasted lobster, leek & soya bean germ fondue  
seaweed & home-grown finger lime\* sauce. (sup.18€)

Cod roasted in lettuce leaf, coconut milk sauce, curcuma and fresh  
cinnamon from the Sri Lanka "spring harvest"  
carrot fricassée, daikon small rice cake

Plancha grilled scallops potato & parsnip mousseline  
jus with pink peppercorn and mace spice.

## MEAT

27 €

Duck leg, turnips in different ways,  
sauce with home made walnut wine & nutmeg from Bali

Snacked Milk-fed veal sweetbreads, seasonal vegetables fricassée,  
red wine sauce, mushroom jus & truffle oil. (sup. 18 €)

Organic beef tataki (Charolais) potato mousseline with Japanese berries,  
wilted spinach, Yakaniku sauce.

## CHEESE TROLLEY

17 €

## DESSERTS

17 €

Chocolate tart "Madagascar" 80% cocoa Valrhona  
with a coffee emulsion & abricot/rosemary sorbet

Rice pudding- crème brûlée fashion  
made with whole milk from the Croix Brillet farm  
cinnamon from Sri Lanka apple from Loiré  
in a blackcurrant confit

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  
Chocolat Valrhona

Chèvrerie du Poimên  
Fraise kiri Loiré

Torréfacteur Au Bec Fin  
Boulangerie Gaigeard

Prim 'Anjou (MIN D'Angers)  
Herboristerie Cailleau

Le Jardin du chef  
Ferme de la Croix Brillet

Nishikidôri  
ADEMA (bœuf Maine Anjou)



L'Auberge de la Diligence

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MICHEL CUDRAZ  
OFFERS A CHOICE OF

## MENUS AND A LA CARTE WINTER 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

### Menu Enfant 18 €

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

### Menu Surprise 97 €

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