

G
aurora

Carte & Menu



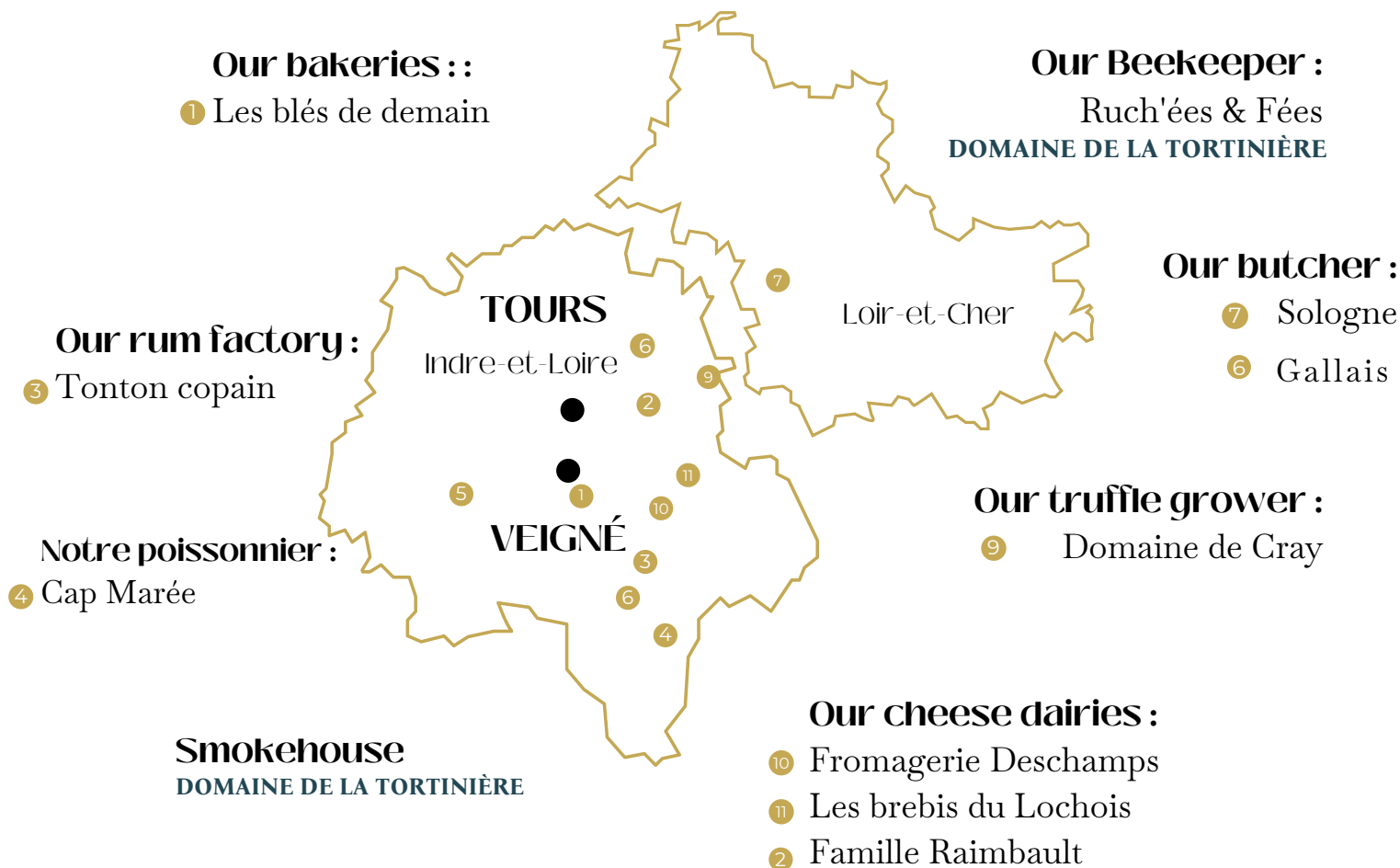
Aurore

The name Aurore refers to the soft glow that precedes sunrise, a symbol of promise and hope. It is also a tribute to George Sand, born Amantine Aurore Lucile Dupin.

The château that houses us was rebuilt in 1866 for Pauline Dalloz, George Sand's great-niece, thus anchoring the spirit of the writer in this place.

OUR LOCAL SUPPLIERS

We are committed to showcasing the products of our regions in every one of our creations.



MENU AURORE

This menu is available for 64€

Starters

Green asparagus from the region
Smoked haddock and Matcha tea pistachio

Warm duck foie gras, rhubarb and ginger
Sour strawberries

Main Courses

Seared pike-perch with Colonnata bacon
Fregola sarda and parmesan cheese, strong fish fumet

Braised lamb shoulder, smoked olive tapenade
Broadbeans, candied carrots with cumin seeds

Desserts

Strawberries and basil, mascarpone sabayon
Cottage cheese sorbet

Dark Tropilia chocolate, cocoa shortbread
Mint gel, lemon balm icecream

*Food and Wine pairing 2 glasses for 32 €, 3 glasses for 42 €
Our sommelier will select wines based on your dishes and desires*

All prices include taxes and services

Starters

Warm duck foie gras, rhubarb and ginger 25
Sour strawberries

Green asparagus from the region 22
Smoked haddock and Matcha tea pistachio

Cold pea velvet soup 19
Fresh goat cheese from Deschamps family, agastache oil

Fennel, seafood knife with orange and black garlic 22
Sea foam

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Main Courses

Seared pike-perch with Colonnata bacon 29
Fregola sarda and parmesan cheese, strong fish fumet

Turbot fish from Brittany, artichokes and prawns 30
Buckwheat butter sauce

Coral and beluga lentils cooked in curry sauce 21
Seasonal vegetables with cashew nuts

Slow cooked veal loin, shallots and parsley 31
Mashed potatoes with mushrooms

Braised lamb shoulder, smoked olive tapenade 31
Broadbeans, candied carrots with cumin seeds

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Cheeses Trolley

Selection of cheeses matured by the Raimbault family 14

Desserts

Warm cherry soufflé 13

Maraschino crushed ice with thyme

Strawberries and basil, mascarpone sabayon 14

Cottage cheese sorbet

Dark Tropilia chocolate, cocoa shortbread 14

Mint gel, lemon balm ice cream

Vanilla from Madagascar crème brûlée espuma 14

Toasted brioche ice cream, caramelised pecan nuts

*Food and Wine pairing 2 glasses for 32 €, 3 glasses for 42 €
Our sommelier will select wines based on your dishes and desires*

All prices include taxes and services.

CHILDREN'S MENU

Up to 12 years old

Starters

Pork Loin Rillette and Salami

Homemade Smoked Salmon

Main Courses

Chicken Breast

Mashed Potatoes

Steak Mince Pattie

Sauteed Potatoes

Desserts

Brioche bread and butter pudding

Caramel cream and vanilla ice cream

3 Chocolate brownie, chocolate sorbet

Main Course 17€, Starter+Main or Main+Dessert 20€, Starter+Main+Dessert 23€

All prices include taxes and services.



Origin of Meats

Foie gras : France

Veal : France

Lamb : France

Allergen List

Foie gras: gluten, sulfite

Asparagus: tree nuts, fish, dairy, sulfite

Pea soup: dairy, gluten

Fennel: dairy, sulfite, shellfish

Pike-perch: sulfite, fish, gluten, dairy, celery

Turbot: fish, shellfish, tree nuts, dairy, crustaceans

Veal: sulfite, celery, dairy

Lamb: dairy, celery, tree nuts, sulfite

Lentils curry: tree nuts, sulfite, celery

Cherry soufflé: alcohol, dairy, eggs

Strawberries: eggs, dairy, gluten

Chocolate: dairy, eggs, gluten, tree nuts

Crème brûlée mousse: tree nuts, eggs, dairy, gluten

Rillettes : lactose (gluten for the bread)

Children's salmon : lactose (gluten for the bread)

Children's steak: No allergen

Children's chicken: No allergen

Brioche : Gluten

Brownie : Gluten, tree nuts