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aurora

Carte & Menu



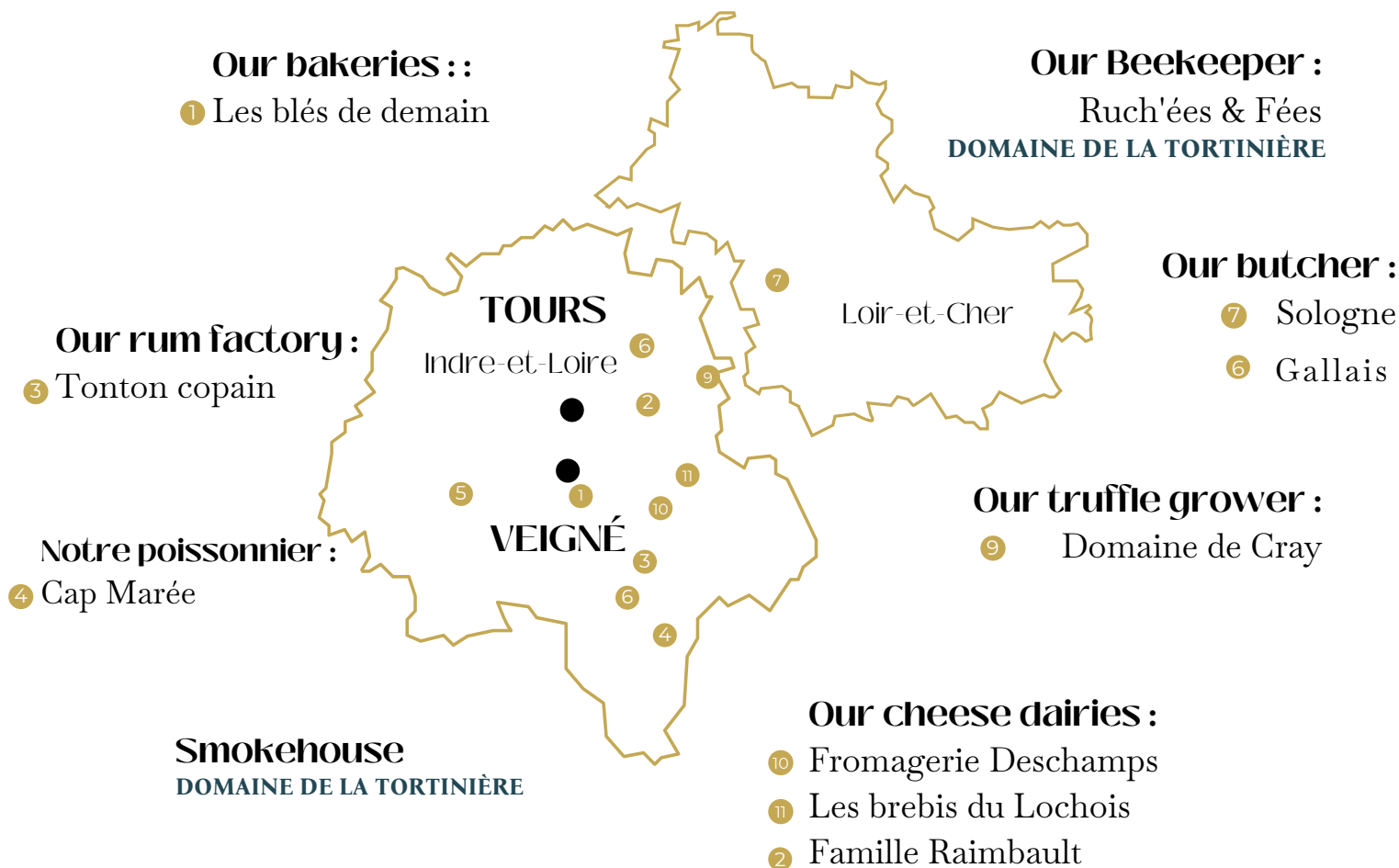
Aurore

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

Seasonnal vegetables gaspacho

Crispy toast with Cécina de Léon

Seabream tartar with coriander

Lime and curry sorbet

Main Courses

Filet of croaker fish, eggplant and miso purée

Red pepper piquillos coulis

Crispy skin duck magret, white raddish and shitaké mushrooms

Strong red wine jus

Desserts

Confit nectarine peach, vervain sorbet

Lime cream

Warm chocolate fondant, cardamome icecream

Crunchy cocoa tuile

*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

LA CARTE

Starters

Seabream tartar with coriander 23 €
Lime and curry sorbet

Confit melon like “tatin” style with smoked duck magret  24 €
Pistaccio condiment

Crab meat with seaweeds, green beans 26 €
Samphire with lemonbalm

Seasonnal vegetables gaspacho  24 €
Crispy toast with Cécina de Léon

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Main Courses

Filet of croaker fish, eggplant and miso purée Red pepper piquillos coulis	38 €
Roasted pollack fish with pollen, duo of zucchini Butter and seafood sauce	36 €
Summer truffle risotto Arborrio Virgin dressing with olives	 34 €
Grilled beef filet, black garlic jus, anchovies and capers Mashed potatoes with chives	39 €
Crispy skin duck magret, white raddish ans shitaké mushrooms Strong red wine jus	33 €

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Cheeses Trolley

Selection of cheeses matured by the Raimbault family 14 €

Desserts

Confit nectarine peach, vervain sorbet 14 €
Lime cream

Candied apricot with lavender 14 €
Almond and raspberry crumble

Warm chocolate fondant, cardamome icecream 15 €
Crunchy cocoa tuile

Fig and peach brioche tart, mild spices sangria juice 15 €
Yogurt sorbet

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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

Duck : France

Beef : France



Allergen List

Seabream: dairy, fish

Melon: gluten, sesame, dairy, shellnuts

Crab: crustaceans, eggs, mustard

Gaspacho: gluten, celery, fish

Croaker: fish, soya, dairy, sulfite

Pollack: dairy, mollusc, fish

Risotto: dairy, shellnuts, celery, sulfite

Beef: dairy, fish, sulfite

Duck: sulfite, dairy

Nectarine: dairy, gluten, eggs, shellnuts

Apricot: gluten, dairy, eggs, shellnuts

Chocolate: gluten, eggs, dairy

Brioche tart: gluten, lactose, sulfite

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