

G
aurora

Carte & Menu



S 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.

Our bakeries :

- 1 Les blés de demain

Our Beekeeper :

Ruch'ées & Fées
DOMAINE DE LA TORTINIÈRE

Our rum factory :

- 3 Tonton copain

TOURS

Our fish monger :

- 4 Cap Marée

VEIGNÉ

Smokehouse
DOMAINE DE LA TORTINIÈRE

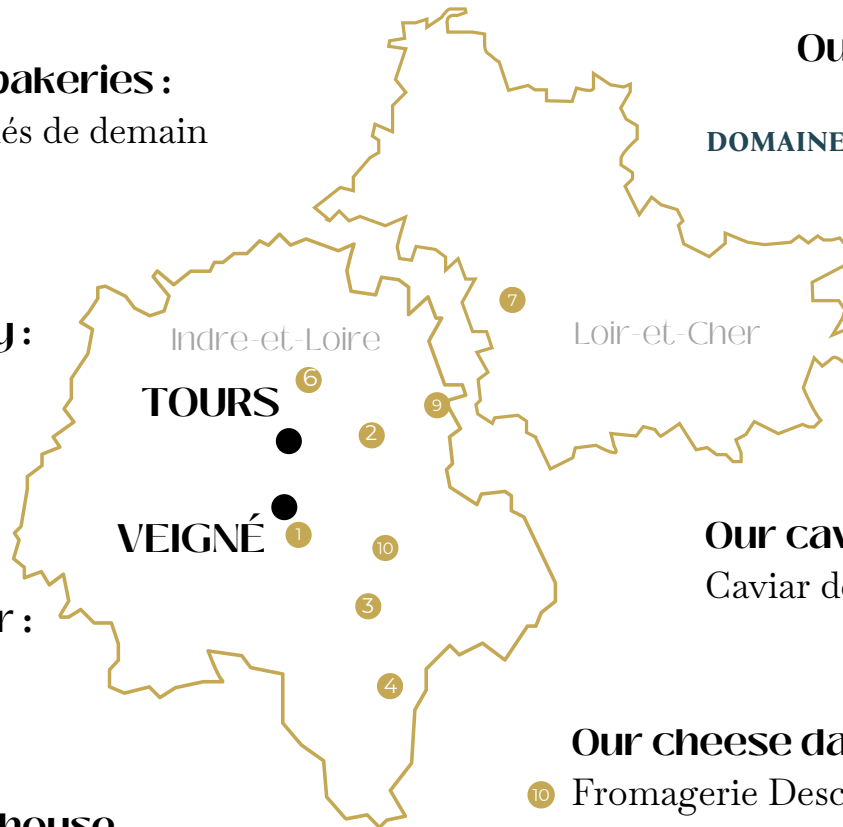
Our cheese dairies :

- 10 Fromagerie Deschamps
- 2 Famille Rimbault

Our butcher :

- 7 Sologne
- 6 Gallais

Our caviar producer :
Caviar de Sologne




SPRING MENU




Starters

Seasonal vegetables velvet soup 9.00€
Croutons, diced vegetables 

Soft “parfait” egg, green asparagus cream 12.90€
Green and white asparagus tartare 

Marinated salmon gravlax with local Vodka 14.00€
Horseradish whipped cream, pickled vegetables, citrus gel

Homemade “campagne” paté, pickled vegetables, toast 13.00€
Green salad, exotic chutney

Homemade smoked beetroot carpaccio, 11.90€
sesame dressing, soya and lime sauce
Vegan wasabi whipped cream, mixed young salad, citrus gel 

To compliment your dishes, we suggest:

Imperial caviar from Sologne :

30g : 36.00€

50g : 60.00€

Caviar tarama (12%) from Sologne - 90g : 16.00€

Food and wine pairing 2 glasses for 25.00€, 3 glasses for 35.00€.
Our sommelier will select wines based on your dishes and desires.

All prices include taxes and service. Alcohol abuse is dangerous for health, consume with moderation.



Main courses

Tourangelle Salad St. Maure goat cheese with, pork belly pieces, tomatoes, and toasted bread cubes	22.50€
“Charolais” grilled ribeye steak (200g), veal jus French fries and green salad	24.00€
Tortinière burger with local “Roi Rose” pulled pork, candied onion and honey Local goat cheese cream, french fries and green salad	21.00€
Free range chicken supreme slowly cooked, morel mushroom cream Roasted “grenailles” potatoes, Seasonal glazed vegetables	22.50€
Green asparagus and citrus fruit risotto Parmesan cheese tuile biscuit 	17.90€
Seared cod fillet, “Aurore” sauce and combawa Roasted “grenailles” potatoes, Seasonal glazed vegetables	23.50€
To compliment your dishes, we suggest: Beurre café de Paris: 2.00€ Morel mushroom cream: 3.50€ Pan fried duck foie gras: 6.00€	

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Cheeses trolley

Selection of cheeses matured by Raimbault family 14.00€

Desserts

Profiterole with vanilla icecream and chocolate sauce 9.00€
Whipped cream and almonds

Warm chocolate fondant, strawberry sorbet 10.00€
Fresh strawberries

Apple tart “Tatin”, vanilla and mascarpone whipped cream 8.50€
Caramel sauce

Homemade crème brûlée 8.00€
Cardamom flavoured

Café gourmand 7.50€
Composed with 4 homemade patisserie

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CHILDREN'S MENU

Up to 12 years old

Main courses

Homemade fish nuggets

Or

Homemade chicken nuggets with cornflakes

Or

Minced steak pattie

Garnish of your choice: French fries, pasta, Seasonal vegetables

Desserts

Choices of homemade ice cream (2 scoops)

Strawberry, chocolate, vanilla

Or

Melting chocolate with fresh fruits

Main course 15.00€

Main course and dessert 17.00€

All prices include taxes and service.



Origin of meats

Ribeye steak: France

Chicken: France

Allergens list

Perfect egg: gluten, egg, lactose, sulphite

Gravlax salmon: gluten, fish, lactose, mustard, shellfish, sulphite

Beetroot: gluten, soya, mustard, sesame seeds, sulphite

Country pâté: gluten, mustard, egg, sulphite

Tourangelle salad: gluten, lactose, mustard, sulphite

Café de Paris butter: gluten, fish, soya, lactose, celery, mustard, sulphite

Morel sauce: gluten, egg, soya, lactose, celery, mustard, sulphite

Burger: gluten, lactose, egg, sesame, mustard, sulphite

Chicken supreme: gluten, egg, soy, lactose, celery, mustard, sulphite

Risotto: lactose, sulphite

Cod: gluten, lactose, fish, sulphite

Profiterole: gluten, egg, peanut, soy, lactose, nuts, sulphite

Chocolate fondant: gluten, egg, soy, lactose, sulphite

Apple tatin: lactose, gluten, nuts, soy, sulphite

Crème brûlée: egg, lactose, sulphite

Fish nuggets: fish, gluten, lactose

Chicken nuggets: gluten, lactose

Minced steak: lactose

Ice cream: eggs, lactose

Chocolate fondue: lactose