



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

Our fish monger :

- 4 Cap Marée

Our butcher :

- 7 Sologne
- 6 Gallais

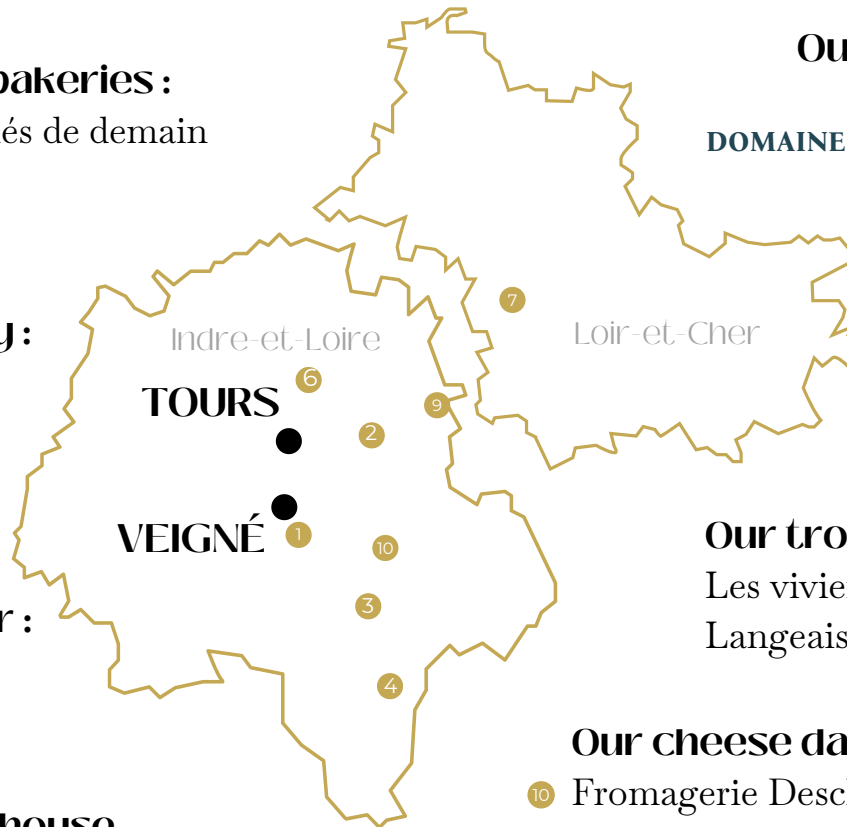
Our trout fish farmer :

Les viviers du moulin de Langeais

Our cheese dairies :

- 10 Fromagerie Deschamps
- 2 Famille Rimbault

Smokehouse
DOMAINE DE LA TORTINIÈRE



SUMMER MENU



Starters

Cherry tomato and honey tatin Local goat cheese cream, basil pesto and lemon zest		15€
Melon gaspacho Served with croutons and vegetables brunoise		9€
Burrata with two preparations of nectarines One roasted with honey, thyme and rosemary, the other served fresh in salad		15€
Tuna tataki Marinated in soy and tamarind sauce, fennel cream and pickled onions		17€
Mediterranean vegetables and smoked duck cannelonni Mesclun salad and piquillo pepper dressing		15€

Food and wine pairing 2 glasses 25€ or 3 glasses 35€
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

Linguine with king prawns, strong shellfish sauce Cherry tomatoes and basil	24€
Local sourcing trout fillet cooked “à la plancha” Sauce vierge, grilled vegetables and mashed potatoes	24€
“Roi Rose” pork tenderloin wrapped in bacon and basil Rosso pesto cream, grilled summer vegetables and “grenaille” potatoes	24€
Black Angus beef burger with tomato mayonnaise Grilled summer vegetables with basil pesto and local goat cheese French fries and salad	24€
Eggplant parmigiana, parmesan and basil Our own reinterpretation	18€



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Cheeses trolley

Selection of cheeses matured by Raimbault family 14€

Desserts

Between orchard and kitchen garden 12€
Apricot and fennel charlotte, vanilla

Raspberry wood 12€
Chocolate fondant, raspberries and crispy tuile

Citrus in bloom 12€
Lemon tart, elderflower and crunchy meringue

Breath of summer    12€
Ginger peach brunoise, plant-based rice pudding
Peach, and crispy rice paper

Café gourmand 8€
Composed with 4 homemade patisserie

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CHILDREN'S MENU

Up to 12 years old

Main courses

Grilled fish of the day

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

Duck magret: France

Pork: France, Touraine

Angus beef: France

Allergens list

Tomato tatin: shellnuts, dairy, gluten, sulphite, lupin

Gaspacho : gluten, sulphite

Burrata: dairy, gluten, sulphite

Tuna tataki: soya, dairy, gluten, sulphite

Pressed duck: dairy, gluten, sulphite

Pork tenderloin: dairy, shellnuts, gluten, sulphite

Linguine: crustacean, gluten, sulphite

Trout: fish, sulphite

Eggplant: dairy, gluten, shellnuts, sulphite

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

Apricot charlotte: gluten, dairy, egg

Chocolate fondant: gluten, dairy, egg

Lemon tart: gluten, dairy, egg

Souffle d'été: shellnuts

Children fish : fish, dairy : gluten, lactose

Chicken nuggets: gluten, dairy

Minced pattie : dairy

Icecream: egg, dairy

Chocolate fondue: dairy