

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 each of our creations.

Our bakeries :

- ① Les blés de demain

Our beekeeper :

Ruch'ées & Fées
DOMAINE DE LA TORTINIÈRE

Our butcher :

- ⑦ Sologne
- ⑥ Gallais

Our rum factory :

- ③ Tonton copain

Our fishmonger :

- ④ Cap marée

Our caviar producer :

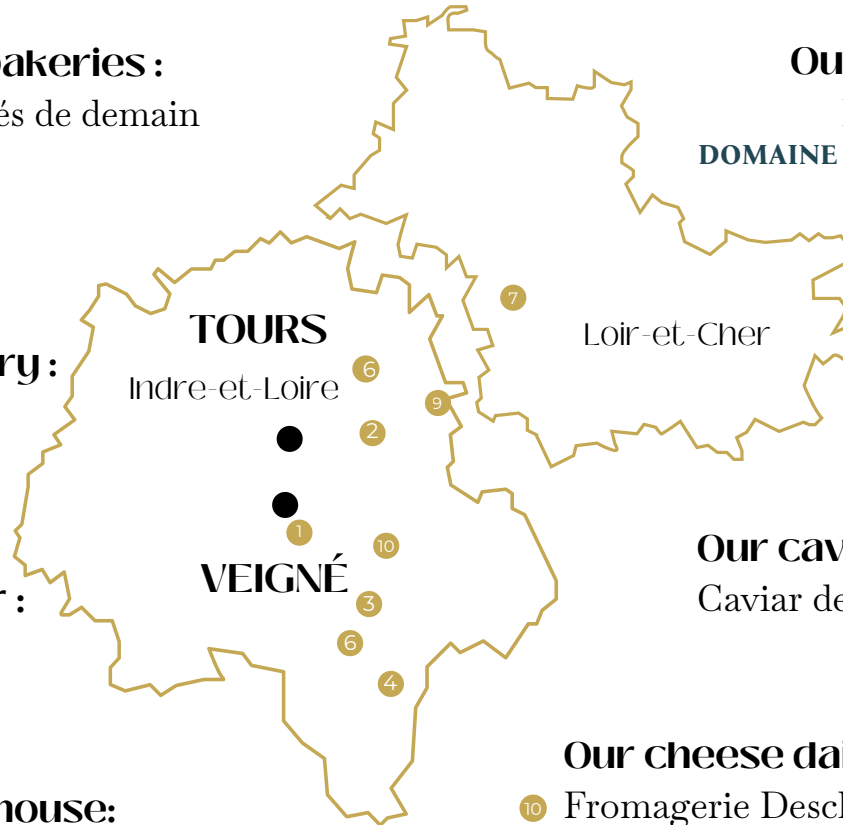
Caviar de Sologne

Our cheese dairies :

- ⑩ Fromagerie Deschamps
- ② Famille Raimbault

Smokehouse:

DOMAINE DE LA TORTINIÈRE



LA CARTE

Starters

Autumn velouté 

Watercress velouté with Sainte-Maure cream and roasted hazelnuts 12€

Val de Loire poached egg 15€

Smoked rillons, organic shiitake mushrooms, toasted bread, and Chinon wine sauce

Aurora carpaccio 14€

Haddock carpaccio with pomegranate, raspberry vinaigrette and pomegranate reduction

Roasted squash shortcrust tart 15€

Wild mushrooms with spices and parmesan cream

Tempura shrimp 15€

Celery in two textures, Violet de Tours in pickles, walnuts and citrus zest

*Food and wine pairing 2 glasses for 25€, 3 glasses for 35€
Our sommelier will select wines based on your dishes and desires.*

All prices include taxes and service



Main courses

Country white flageolet beans with mild curry and coconut
Melting root vegetables, bits of puffed rice paper 19€

Farm-raised guinea fowl Suprême 29€
Organic mushrooms, autumn vegetables, potato millefeuille, Chinon wine short jus

Homemade beef burger 24€
Tomato, onions caramelized in Loire wine, mustard honey sauce from the Domaine, fries and salad

Pearly Loire pike-perch 27€
Parsnip mousse, glazed vegetables, Vouvray sauce with Touraine saffron

Honey-glazed lamb shank 28€
Mashed sweet potatoes, forest mushrooms, rosemary and citrus candied carrots

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Our Cheeses

Selection of cheeses matured by Raimbault family 14€

Desserts

Coffee pear 13€
Hazelnut biscuit, coffee mousse and tonka cream

Domaine profiterole with hot chocolate 13€
Choux pastry with vanilla ice cream and whipped cream

A quince from Touraine 14€
Poached quince with vanilla and saffron, almond biscuit and vanilla cream

The must-have rum bouchon 14€
Bouchon flamed with dark rum, whipped cream and red berries

Coffee or tea with sweets 14€
Chocolate mousse, rice pudding with salted-butter caramel, pear bavarois, vanilla-bergamot dome

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All prices include taxes and service

OUR MENUS



Discovery Menu - 49€

Choose 3 dishes from the à la carte menu
Starter, main course and dessert

L'Aurore Menu - 56€

Choose 4 dishes from the à la carte menu
Starter, main course, cheese and dessert

Domaine Tasting Menu - 74€

Choose 4 dishes from the à la carte menu & 2 glasses of
wine

Starter, main course, cheese and dessert
Our staff will select wines based on your dishes and desires

CHILDREN'S MENU

Up to 12 years old

Main courses

Grilled fish fillet

Or

Homemade chicken nuggets with cornflakes

Or

Minced steak patty

Sides of your choice: French fries, pasta, seasonal vegetables

Desserts

Selection of homemade ice cream (2 scoops)

Unicorn candy or salted butter caramel or chocolate
or lemon or vanilla macadamia nut or vanilla

Or

Apple compote

Or

Pastry of the day

Main course 15€ / Main course and dessert 17€



Origin of meats

Beef : France & EU

Lamb: France & EU

Chicken: France & EU

List of allergens

Veloute: gluten, egg, lactose, nuts and sulphites.

Poached egg: egg, lactose, gluten, sulphites.

Aurora carpaccio: lactose, nuts, mushrooms and sulphites.

Roasted squash: shellfish, egg, peanuts, nuts, celery, mustard, sulphites.

Tempura shrimp: gluten, fish, celery, mustard, sulphites.

Country flageolet: gluten, soya, lactose, nuts, mustard, sulphites.

Guinea Suprême: lactose, shellfish, gluten, fish, sulphites.

Beef burger: lactose, nuts, mushrooms, sulphites.

Pike-perch: lactose, gluten, sulphites, mushrooms.

Lamb shank: lactose, gluten, sesame seeds, mustard, sulphites

Pear: egg, peanuts, lactose, nuts

Profiterole: lactose, gluten, nuts, peanuts, sulphites

Quince: lactose, egg, soya, sulphites

Rum bouchon: lactose, sulphites

Coffee and sweets