

Menus and Map



11 chemin du bois Guillou - Les Garennes-sur-Loire
contact@loireetsens.com

Menu “Carte Blanche” 85€

6 courses

“Let Chef Elliot and his team surprise you!”

*The dishes on offer change with the seasons and are sourced directly
from our local producers.*

*Please do let us know if you have any dietary restrictions.
Set menu for all guests (maximum 8 people)*

Evenings and weekends.

Food and Wine Pairings 39€

4 carefully selected glasses to accompany your meal.

Menu “Discovery” 48€

Starter + Main course or Main course + Dessert 35€

*Cromesquis made with Anjou rillauds and pig's trotters,
Greek yoghurt with horseradish, red onion pickles,
baby leaf salad with truffle vinaigrette*

or

*Shredded skate with capers and lemon,
brown butter foam, croutons and fresh herbs*

*Pearly haddock fillet, crispy saffron risotto,
seafood jus, tartare of shellfish cooked with herbs*

or

*Vendée can, candied quince pulp, kimchi cabbage,
sesame, pine nut praline, poultry jus*

*The Bounty reimagined,
coconut and cocoa crumble, tonka bean chocolate cream, coconut and vanilla sorbet*

or

*Candied blueberries with fir needles, whipped cream made with Isigny cream,
walnut shortbread, wild berry sorbet*

The Starters

<i>Cromesquis made with Anjou rillauds and pig's trotters</i>	18€
<i>Greek yoghurt with horseradish, red onion pickles, and baby leaf salad with truffle vinaigrette</i>	
<i>Shredded skate</i>	16€
<i>Capers and lemon, brown butter foam, croutons and fresh herbs</i>	
<i>Pan-fried foie gras</i>	20€
<i>Grape chutney, tangy julienned apples, bread crisps</i>	
<i>Autumn ravioli</i>	20€
<i>Chestnut, wild mushrooms, langoustine foam, carpaccio and pickles</i>	

The Dishes

Pearly haddock fillet

26€

Crispy saffron risotto, seafood jus, shellfish tartare cooked with herbs

The Vendée Can

26€

Candied quince pulp, kimchi cabbage, sesame, pine nut praline, meat jus

Grilled Castilian beef chuck

28€

Glazed with reduced gravy, tarragon pesto, and pot-au-feu vegetables glazed with beef stock

Lightly seared scallops

22€

Stock made from scallop trimmings in vin jaune, a mousseline of parsley root and lovage, and herb and nasturtium oils

Truffle and mushroom risotto

22€

Roasted hazelnuts, meat jus

(vegetarian option available on request, served with brown butter foam)

The Desserts

The « Délices de Cé » cheese selection 12€

Seasonal fruit chutney, mixed salad leaves with truffle vinaigrette

Our take on tiramisu 10€

Ladyfingers soaked in freshly brewed coffee, coffee ice cream, mascarpone from a siphon, hazelnut praline

Beer-glazed apple 12€

Reduced apple juice, buckwheat crumble, buttermilk ice cream

Candied blueberries with fir needles 12€

Whipped cream made with Isigny cream, walnut shortbread, wild berry sorbet

The Bounty reimagined 10€

Coconut and cocoa crumble, tonka bean chocolate cream, coconut and vanilla sorbet

Menu “Children’s” 18.50€

Starter + Main course or Main course + Dessert 16.50€

(“Children’s” menu for children up to the age of 12)

Soup of the moment

or

Assorted raw vegetables

Homemade nuggets, with chips or vegetables

or

Fresh fish from the fish market, with chips or vegetables

or

Ham and cheese coquillettes

Two scoops of ice cream of your choice

or

Fruit salad

or

Two scoops of ice cream of your choice

Menu “Today’s lunch” 29€

Starter + main course or main course + dessert 23 €

(Menu available from Tuesday to Saturday inclusive)

Today's Starter

Dish of the Day
Meat or Fish

Dessert of the Day



*The whole team at Loire&Sens
hopes you have a lovely time
in our restaurant.*

*All prices on our menu are final and include service.
An allergen information sheet is available; please ask a member of staff if you would like to see it.

contact@loireetsens.com - 02.41.66.30.03