

Restaurant l'Alliance
Rue Joyeuse – Amboise – 02 47 30 52 13

Menu étape
20 euros

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Pocket of shellfish on a bed of leeks
with light curry cream
or
Baked pork belly on a bed of onions,
crisps and orange vinaigrette
or
Snail and mushroom profiteroles with parsley cream

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Packet of salted cod, rissoled potatoes
and part-cooked peppers
or
Oxtail shepherds pie with a delicate salad
or
Entrecote steak, green pepper sauce,
potatoe gratin and pan fried mushrooms

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Cheese board
or
Trio of crunchy seasonal fruits
« Carambar » caramel cream,
coconut rice pudding
or
Prune and whipped cream millefeuille
with Chinon wine and spice sauce

Menu Touristique

28 euros

Duck foie gras terrine « maison »
stewed figs with Banyuls

or

Scallops on a fruit and chutney curry,
fresh herb nem and splash of coconut milk

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Swordfish filet, two types of steamed cabbage,
bacon bits, baby onions, mustard and cress cream

or

Roasted duck breast with a slice of foie gras,
fine parsnip chutney, wine and spice sauce

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Cheese board

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Chef's bourbon vanilla 'creme brulée' served warm

or

Thin waffles, fruits macerated in alcohol,
chocolate sauce and vanilla whipped cream

Menu gastronomique

37 euros

(starter, maincourse, cheese and desert)

Sup. lobster : 4 €

or

49 euros

(starter, fish, meet, cheese and desert)

Lasagna of pan fried Dublin bay prawns and artichoke hearts with a cream sauce and crunchy bacon

ou

Pan fried lamb sweetbreads with parsley, crunchy potatoe chips and soft onion ice cream.

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Grilled half lobster, frothy lemon sauce, rice arborio.

et/ou

Tagine of pigeon with pan fried madarin oranges and dried fruits, delicately spiced sauce.

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Cheese board

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Trial selection of our desserts