

Les Deux Platanes - menu suggestions

Made to order and served in the cottage or in the garden as you require
– served with fresh crusty white baguette.

STARTERS

Tomato soup (home made with Maureens garden tomatoes)

Nordiq salad (with smoked salmon and prawns)

Tricolour salad (tomato, mozzarella and avocado)

Paté & regional rilette (served with cornichons and fresh crusty bread)

Tomato & red onion tarts

Avocado & prawn salad

Terrine of prawns and langoustines

Freshly made creamed smoked mackerel pâté. A low fat fish based pate containing Greek yogurt, fresh garlic, lemon juice and seasonings.

* Salads are served with home made walnut oil dressing. A local gourmet and award winning bio walnut oil from Clion.



Quiche Lorraine – 30cm (or smaller if requested)

MAIN COURSES

Pork fricassee (Small pieces of pork in a sauce enriched with cream and brandy with mushrooms and garden peas)

Coq au vin (Classic French dish of slowly cooked chicken with herbs and seasoning in a red wine sauce)

Tarte paysanne *! (Tasty pieces of garden vegetables and bacon pieces in a short crust pastry case covered in a béchamel sauce topped with cheese)

Quiche Lorraine * (Another classic French dish served warm from the oven containing local free range eggs, cheese and lardons) other types of quiche are available e.g. Tuna and Broccoli

Chicken breasts stuffed with cream cheese and walnuts (in a 4 cheese sauce)

Bacon, brie & avocado salad *! (a wonderful large dish of freshly prepared garden salad with bacon, brie and avocado cubes tossed in a light walnut oil dressing.

Baked salmon with julienne vegetables (Fresh Atlantic salmon fillet baked in a foil parcel with a selection of julienne vegetables and seasoning.

Mediterranean baked fish (Fresh fish fillet cooked with a selection of peppers and herbs in a foil parcel)

*Magret de Canard with Berrichon lentils*** (Classic French dish consisting of pan fried duck breast thinly sliced and served on a bed of locally produced green lentils

All (except **) served with seasonal vegetables and potatoes except those marked * which are served with green salad

*! Also available as vegetarian option

CHEESE

A trio of local cheeses (The Indre is famous for goat's cheese so an award winning goats cheese will be included in the selection)

DESSERTS

- Chocolate pave** *A rich, dark chocolate fondant portion served with crème anglaise and seasonal fruits*
- Fruit crumble** *with custard, cream or ice cream*
- Cherries jubilee** *Warm Cherries in a Kirsch based sauce over vanilla ice cream and topped with a meringue*
- Fruit tartlette** *with cream or crème fraîche*

All of the ingredients are sourced locally or sourced from our kitchen garden as the seasons provide.

Complete menu : 18€ pp

Starter + main or main + desert: 12 € pp

Wine: provide your own or see separate wine list

Breakfast can be provided on any of the days of your stay or on the morning you leave.

Breakfast menu:

Fresh breakfast bread and croissant, a selection of Maureen's home made preserves, pressed fruit juice, yogurt, choice of cereals, fruit of the day all served with fresh coffee, tea or hot chocolate.

(6 Euro PP)



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All courses are designed to serve two people and will be cooked / fully prepared for you to serve yourselves at a time of your choosing. These can be served in the cottage or in the garden as you desire.

24 hrs notice required.

If you would like further details please do not hesitate to talk to Maureen.

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