

BISTROT 1936



It was in 1936 that the Café De La Gare was created, and over time became La Maison Tirel Guerin.

In order to perpetuate this history, Le Bistrot 1936 welcomes you in a warm and unique setting.

Maxence Rouault and his team offer authentic, sincere and local cuisine, rooted in seasonality. All home-made.

The whole team wishes you a pleasant stay in this building full of history

LA CARTE

Starters

- . Pâté en croute with sweetbreads and morels, buckwheat apple chutney 12.00
- . The crab, claws like a tartlet, 14.00
Ribot milk curd, iodized hibiscus candy
- . Foie gras with forest berries, cherry and white peach condiments, 14.00
Colourful brioche

Courses

- . Clos Vieuville rabbit, saddle stuffed with langoustines, reduced juice with seaweed, 18.00
Crispy potatoes with nori, mousseline and fried artichokes
- . Carrot glazed monkfish bonbon with leaf pesto, 20.00
Glazed carrot, potato and citrus muslin
- . Beef rib steak a la plancha, 22.00
Green asparagus and black olives, sautéed potatoes, morel jus

Children's menu (-12 years old) 12 euros

Fish and Chips or Chicken nuggets, Chips
Chocolate cake or 1 scoop of ice cream
A glass of orange juice or water syrup or cola

Children's gourmet 1936 menu (-12 years old) 19 euros

Choice of Starters

Salmon, crudo, green asparagus, pomelos and black lemon
or
Grilled pork, pressed, fried mayonnaise, Béarnaise sorbet

Choice of Courses

Cod, seared on the skin, wild garlic sauce, rice croquette, spinach and peas
or
The duck, seared breast, leg in croustade, declension of corn, short smoked juice

Choice of Desserts

Mr. Thomazeau's strawberries like a strawberry strawberry cream cake
or
Buckwheat Chocolate Finger

A glass of orange juice or water syrup or cola

1936 Menu 37 Euros

Choice of Starters

Salmon crudo, green asparagus, pomelos and black lemon, smoked espuma

Grilled pork, pressed, fried mayonnaise, Béarnaise sorbet

Choice of Courses

Cod, seared on the skin, wild garlic sauce, venereal rice croquettes, spinach and peas

The duck, seared breast, leg in croustis, declension of corn, short smoked juice

Choice of Desserts

(To be ordered at the beginning of the meal)

Buckwheat Chocolate Finger

Mr. Thomazeau's strawberries like a strawberry cream cake

CHEESE PLATE

10.00

Cheese selection from the Paizan farm (Saint-Martin-De-Landelles 50730)

DESSERTS *(To be ordered at the beginning of the meal)*

- . Grapefruit, sweet with notes of verbena 9.00
- . Raspberry, a sparkling encounter ... 10.00
- . The « très gourmand » Coffee 12.00

“Moustache” ice cream

3.00 € The scoop of ice cream

. Chocolate, coffee grand cru from Peru, salted butter caramel, rum grape, mint chocolate, yogurt, coconut, Sicilian pistachio, Piedmont hazelnut, nougat from Montélimar

Sorbets : lemon, mango, grapevine peach, pear, green apple, strawberry, blackcurrant

Ice cream sundaes

- . Chocolat with whipped cream : Chocolate ice cream, chocolate topping, whipped cream 8.00
- . Vanilla Ice cream sundae : Vanilla ice cream, chocolate topping, whipped cream 8.00
- . Coffee with whipped cream : Coffee ice cream, coffee topping, whipped cream 8.00
- . Caramel with whipped cream : salted butter caramel ice cream, caramel topping, whipped cream 8.00
- . Coconut ice cream : Coconut ice cream, chocolate topping, whipped cream 8.00
- . Montélimar ice cream : nougat ice cream, red berries coulis, whipped cream 8.00
- . Colonel : lemon Sorbet, vodka 10.00
- . After eight ice cream : mint chocolate ice cream, Get 27 10.00

Net price in euro, including service