

<i>Kir Calaisien (cider)</i>	4,50€	<i>Pellegrino 50cl: 3,80€ -100cl</i>	: 5,50
<i>Ricard or Pastis</i>	3,90€		
<i>Lillet White</i>	4,50€		
<i>Pineau Des Charentes</i>	4,50€		
<i>Martini</i>	4,50€		
<i>Guignolet</i>	4,50€		
<i>Red or White Port</i>	4,50€		
<i>Suze</i>	4,50€		
<i>Muscat</i>	4,50€		
<i>Campari</i>	5,00€		
<i>Champagne cup</i>	8,30€		
<i>Cup of Sparkling Wine</i>	5,00€		

Softs

Orangina (25cl), Coca-Cola (33cl)
Schweppes (25cl), Fruit Juice
(25cl)
Ice Tea (25cl), Perrier (33cl) 3,90€

Hot Drinks

<i>Coffee or Decaf</i>	2,30€
<i>Ethiopian mocha 100% arabica</i>	2.90€
<i>Ethiopian mocha with hazelnut</i>	2.90€
<i>Double Café</i>	3,30€
<i>Irish coffee</i>	8.20€
<i>Tea</i>	3,20€
<i>Infusion</i>	3,20€

Pressure:

Bottle:

Leffe:

25cl 4,25€ 1664 25cl:

3.60€.

33cl 5,50€ Grimberg

en red 33cl: 4.50€

50cl 8,00

Picon supplement 0.75€.

Organic

Beer Normande

Blonde " Alietum " 33cl

8.4° 5.50

5.50€ Triple " Igts "

Mineral Waters
Whiskys

2cl

4cl

Clan Campbell 3

,50€

6,00

Glen moray 3

,80€

6,80

Jack Daniel'

rs

s€4.00 €7.00

Bourbon four-roses

4,00€ 7,00€

Aberlour (10 years)

€4.00 €7.00

Chivas4

,75€ 7,00€

Woodford reserve5

,00€ 8,00

Tobermory (10 years)

€5.00 €8.00

Ledaig (10 years)

€5.00 €8.00

Cù Bocan (Peat)

5,00€ 8,00€

Sprinbank(10years)

€6.00 €9.00

Non-alcoholic cocktails

House Cocktails

,00

Belini raspberry (Raspberry puree & sparkling wine) 5.80€ Lady

Muscát (Muscát, vodka and strawberry syrup) 5,80€ Pick me up

(sparkling, orange grenadine, cognac) 6,25€

Ameri

cano 6,80€

Punch Planteur 6

,80€.

Mojito 7

,25

Alcohol abuse is dangerous for your health,
to be consumed in moderation

La Boutique de l'Hôtel...

H *Angleterre*
Hôtel

The hotel shop is located just a few steps away from the restaurant. You will find all the wines on our wine list and some local products.

If you are looking for a gift idea or a souvenir of your visit, we have something for you....

3 rue Saint Pierre

72120 saint Calais



mes *S*élections
du *C*erroir

Saint-Calais, the world capital of apple turnover *Rillettes de Mr*

Cosmes in Le Mans

Rillettes from Mrs Aubry in Ruillé sur Loir

Organic eggs from the Mont St Père farm in

Saint-Calais Yoghurts from the Ferme des Erusées in

Sargé sur Braye Dairy products from Trô

Villiersfaux goat cheese

*Our Jasnières and Coteaux du **Loir** from the south of Sarthe Escargots du Maine from Saint*

*Mars sous Ballon Cidre du Perche **Bio** from*

Theil sur Huisne

Coteaux du Vendômois wines

*15,50€ starter+main course or main
course+dessert Except Friday evening,
Saturday and Sunday Public holiday and
evening before a public holiday*

*Spring salad
or Traditional Sarthoise rillettes and toast
or Starter of the day*



Chicken escalope with Trôo cream, spring vegetables or

***Beef** Burger
or Dish of the day*



*Cheese pieuvre or
chocolate mousse*

*or Fromage blanc de Trôo and its coulis
or Gourmet coffee (+1,50€)
or Dessert of the day*



**Plat seul
10,90€**

Children's menu 9€80

(up to 10 years)

Chopped steak

or Chicken escalope with Trôo cream



Ice cream 1

scoop or Fromage

blanc

Hôtel Angletterre **Discovery menu €28.50**

Starter + main course + dessert

32€ starter + main course + cheese +

dessert 22€ starter + main course or

main course + dessert

Smoked salmon eggs casserole with mussels

or Crispy poultry marinated in coconut curry, julienne vegetables or

Plate of 6 oysters N°3 and its condiments



Beef fillet steak, beurre maitre d'Hôtel or with Bleu d'Auvergne

or Seafood fricassee with a wok of vegetables and seaweed butter or Stuffed

saddle of rabbit with mustard and tarragon sauce



Plate of mature cheeses

or French toast with salted butter caramel and vanilla ice cream

Spécialité du Chef or Calaisian apple turnover with cinnamon ice cream

*mes Élections
du Terroir*

or Strawberry and rhubarb soup with hazelnut brownie

26€ starter+main course or main course+dessert

served only from Friday evening to Sunday lunchtime

Crispy asparagus mille-feuille, tempura shrimp and salmon roe or Fried ravioli, quail

mignonette and Thai basil pesto

or Plate of 9 Oysters n°3 and its condiments



Fillet of sea bream in potato scales, grey shrimp fumet or Ostrich steak,

cooked at low temperature, Béarnaise sauce

or Veal fillet with fermented pepper, potatoes Dauphine with herbs



Méli-mélo of roasted cheeses and its mesclun



Norwegian omelette with vanilla

or refreshed Paris-Brest with pear

or Lemon meringue tartlet with a hint of coconut

Omelettes

La Nature French fries/salad: 7,80

La Fromagère : 12,70

Petit Trôo, grated emmental cheese, onions, 1 toast of Villiersfaux goat cheese, julienne of apples, nuts, chips, salad

The Sarthoise : 15€. 

Rillettes, rillons, Maine snails, apple julienne, chips, salad

L'Océane : 15,30

Grilled prawns, scallops, smoked salmon, fromage blanc with shallots, herbs, chips, salad

Pallets

La Fromagère: 15€.



Warm goat's cheese toast, small melting Trôo, Roquefort cream aumônière, white cheese with herbs, chips and salad

L'Océane: 16€.

2 grilled prawns, 2 scallops, smoked salmon, fromage blanc with shallots and herbs, chips, salad

La Bouchère: €17.50

Mix-grill with pepper: Beef, rabbit, quail, chips, salad and vegetables

The Entries

Board of local
cheeses 11

To be shared as an aperitif:

cold meats and
,80

Traditional rillettes from the Sarthe and its toasts

mes Élections
du Perroir 8,20

Eggs casserole with smoked salmon and mussels 9

,20

Crispy chicken marinated in coconut curry, julienne of vegetables 9

,80€

Crispy asparagus *mille-feuille*,

*shrimp tempura and salmon roe**, and

13,80€

Fried ravioli, quail mignonette and Thai basil pesto *

14,50€

Plate of 6 Oysters N°3 and its condiments

10,50 €

Plate of 9 oysters N°3 and its condiments*.

14.50€

The Dishes

Beef burger 12

,20

Seafood fricassee with vegetable wok and seaweed butter 15

,80

Stuffed saddle of rabbit, mustard and tarragon sauce 15

,80€

French beef tenderloin,

with shallots or Bleu d'Auvergne sauce 16

,80€

Ostrich steak cooked at low temperature with Béarnaise sauce* 21

,50

Fillet of sea bream in potato scales, grey

shrimp

fumet 22

,80

Fillet of veal with pepper fermented potatoes Dauphine with herbs* 23

,50

* Only served on Friday evening, Saturday and Sunday

Vegetarians, ask for our suggestions

Allergy problems? Ask for the list of allergens.

Consult the origin of our products on the slate in the main hall

Our Cheeses

Cheese platter		5,50€
Artisanal yoghurt (plain or with fruit)	mes Élections du Terroir	2,50€
Fromage Blanc de Trôo	mes Élections du Terroir	5,20€

Our desserts

Strawberry and rhubarb soup, hazelnut brownie		8,20€
Calaisian apple turnover with cinnamon	ice cream	8,50€
French toast with salted butter caramel and vanilla ice cream	Spécialité du Chef	8,80€
Lemon meringue tartlet with a hint of coconut*		9.20€
Refreshed Paris-Brest with pear *		9.50€

Our ice creams and sorbets

Choice of flavours: **1 ball 3,20€ 2 balls 6,10€ 3 balls 8,00€**
 Vanilla, Coffee, Chocolate, Strawberry, Lime, Blueberry,
 Salted butter toffee, Rum & Grape, Chocolate Mint, Cinnamon, Raspberry,
 Speculoos, Pear

Our frozen desserts

Coffee or Chocolate Liégeois	7,80€
Colonel	7,80€
Lady White	7,80€
Norwegian vanilla omelette *	8,50€

* Only served on Friday evening, Saturday and Sunday