

TRIOS APERO :

VEGETARIAN TRIO : 10.50 €

Taggiasches olives with tomatoes, confit zucchini, goat cheese mousse, seeds and honey

GOAT CHEESE TRIO : 10.50 €

smoked salmon, smoked duck magret, seeds, honey, pesto verde

CHARCUTERIE TRIO : 13,90 €

Anjou lards, speck ham, thai-style beef cheek rillettes

COUNTRY SIDE TRIO : 13,90 €

Anjou lards, goat cheese mousse, seeds, honey, diced Anjou cheese with pesto

CRISTAL TRIO : 15.90 €

Satay Shrimp with coconut milk, foie gras, figs chutney, crab tartar with Loire sparkling wine

STARTERS :

Tartlet with duck foie gras and smoked duck magret : 16.50 €

cookie made with chestnut flour, hazelnut crumbs, figs, cranberries, arugula salad, foie gras cream

Sliced thai-style beef cheek Millefeuille : 12.90 €

Sriracha mayo, mint, coriander, ginger, shallots and sesame.

Cristal Style Crab'Roll : 13.90 €

Crab tartar with Loire sparkling wine, foliated buckwheat wrap, sliced radish and Kalamansi jelly

Fried mushrooms crumble : 12.90 €

ConTartufo cream, ½ burrata cheese, parmesan cheese crumbs

SALADS :

Country side salad : 17.90 €

Salad, Anjou lards, confit tomatoes, goat cheese mousse, gratinated goat cheese toast, honey, dried fruits and confit fruits

Salad Cristal : 17.90 €

Salad, shrimps, smoked salmon, confit tomatoes, parmesan cheese crumbs, tahini verde sauce, kalamansi jelly, lemon, onions with balsamic vinegar, zucchini seeds

GRANDMA-STYLE CASSEROLES :

French beef cheek stew casserole : 18.90 €

Ravigote sauce (vinaigrette with capers, parsley, chervil, tarragon, shallot or chopped onions) and vegetables

French boar filet mignon casserole : 22.50 €

Mushrooms cream with con tartufo, Confit potatoes, carrots, turnips, confit onions

Granma style quail filet casserole : 20.90 €

Sauce with shallots, white wine, mushrooms, carrots and turnips. risotto with butternut

BURGERS WITH FRESH BUNS

French beef minced steak Served with French fries and salad :

Anjou Burger simple : 18.50 €, double : **26.50 €**
Fresh French minced beef steak 150 gr, Anjou cheese, onions fondue, salad, Anjou cheese cream and bacon

Goat cheese and bacon Beef Burger

Simple : **18.50 €,** double : **26.50 €**
Fresh French minced beef steak 150 gr, goat cheese , onions fondue, salad, Anjou cheese cream and bacon

Bue Cheese Burger

Simple : **18.50 €,** double : **26.50 €**
Fresh French minced beef steak 150 gr, onions fondue, salad, Roquefort cheese and gorgonzola sauce

Mushroom burger

Simple : **18.50 €** double : **26.50 €**
Fresh French minced beef steak 150 gr, Anjou cheese cream, mushrooms, confit onions, bacon, Anjou cheese and salad

Vegetarian burger : 16.90 €

(details on the following page)

HOMEMADE SAUCES : 1.30 €

Lard cream or gorgonzola cheese
or mushroom



FRENCH BEEF TARTARES

Knife-cut

Served with French fries and salad

Veritable Beef Tartare :

simple : **18.50 €**, double : **26.50 €**

Beef, Shallots, capers, pickles, ketchup, mayo

Prepared or not prepared :

Thai Beef Tartare :

simple : **19.50 €**, double : **29.90 €**

Beef, Ponzu sauce, mint, coriander, shallots, sesame seeds, ginger, sichuan pepper

2 Blue Cheeses Beef Tartare :

simple: **19.50 €**, double: **29.90 €**

Beef, shallots, capers, pickles, ketchup, diced Roquefort cheese, Roquefort cheese crispy cake and gorgonzola cream

MEAT DISHES :

French Beef filet 220 gr, roasted on the plancha : **27.50 €**

Salt, fried potatoes and salad

Sauce to choose from :

gorgonzola cheese or lard cream or mushroom cream

Gorgonzola cheese and speck ham linguini : 16.50 €

Figs chutney and walnut crumbs

Cristal style carbo linguini : 16.90 €

Lard cream, Anjou lards, diced Anjou cheese

FISH :

Roasted Saint-Pierre Fish Filet : 20.90 €

Butternut risotto, kalamansi jelly, tahini verde sauce

(Greek yogurt, parsley, garlic, lemon, coriander and tahn)

Shrimps cooked on the wok, with satay sauce and coconut milk : **19.90 €**

Noodles with vegetables, grilled peanuts, mint, coriander, fried rice vermicelli

Smoked scallops, linguini : 25.90 €

Mushroom cream con tartuffo

VEGATARIAN DISHES :

Linguini with mushroom cream con tartufo : **16.90 €**

½ burrata cheese, arugula salad, parmesan cheese

Vegetarian burger : 16.90 €

Goat cheese, confit zucchini, goat cheese mousse, salad, pikles, honey, dried fruits, served with French fries and salad

KID MENU : 13.50 €

Until 10 y.o

Drink :

water with syrup or lemonade with syrup (strawberry or mint or grenadine)

Dish :

Linguini with lard cream and minced ham

Or

Risotto with butternut and half St Pierre fish filet

Dessert :

Chocolate mousse

Or

2 scoops of ice cream (vanilla or chocolate or caramel)

MENU CRISTAL : 30.00 €

Starters :

Goat cheese mousse duo, with smoked salmon and honey, seeds, dried fruits

Or

Fried mushrooms with parmesan cheese crumble

Main Course :

Beef cheek stew, Ravigote sauce (vinaigrette with capers, parsley, chervil, tarragon, shallot or chopped onions) and vegetables

Or

Shrimps cooked on the wok, with satay sauce and coconut milk and Noodles

Desserts :

Tatin-style apple puff pastry

Or

Crement d'Anjou (Anjou yogurt) with blueberries caramel



CRISTAL HÔTEL RESTAURANT

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