

LE JEHAN

MENU

STARTERS

Stuffed zucchini flowers with crab and fresh herbs, red pepper coulis and vegetables from Sours' city	14,00 €
Fresh green asparagus, burrata, Saint-Prestois with truffles (<i>Boix's butchery</i>) *	12,00 €
Homemade smoked duck carpaccio, tartare condiments and poached quail eggs *	11,50 €
Confit fillet of pollack and hummus with sesame oil, candied tomatoes	12,50 €

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MAIN COURSES

Guinea fowl tournedos from the Granvillain farm, variation of small carrots and bacon, full-bodied juice * 27,00 €

Cod with creamy riso flavored with boletus 26,00 €

Piece of Angus, caramelized new onions, potato cake with oyster mushrooms, black pepper sauce 38,00 €

Loin of Lamb, eggplant with cumin, candied carrot tops, crispy semolina pancake 34,00 €

All our meats are of French origin. We live to cook vegetables grown by local producers and preferably organic

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DESSERTS

A plate of fresh and local selected cheese	12,00 €
Raspberry unstructured pavlova, lemon ice cream	14,50 €
Chocolate dome, caramel flowing heart *	12,50 €
Gourmet praline cream puffs, vanilla ice cream *	13,50 €
Strawberry soup, basil, Fior di Latte ice cream, crispy tile	14,00 €

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MENU SMART

42 € per person, starter, main course and dessert

** The dishes are marked with an asterisk*

*In search of safer and more sustainable food, we call on local producers and favor short circuits
We thank them for their contribution and collaboration*

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