

## **OUR DESSERTS**

### **Lemon Meringue Tartlet: €8.80**

Shortcrust pastry, lemon cream, Italian meringue, white chocolate and hazelnut border

### **Black Forest Cake: €8.80**

Sponge cake and chocolate ganache, vanilla whipped cream, Amarena cherries

### **Rum Baba: €10.40**

4 brioche soaked in rum syrup, a shot glass, and whipped cream

### **(\*) The Gourmet Coffee:**

Assortment of 3 sweet treats: Coffee €9.80 Tea €10.80

### **(\*) Bourbon Vanilla Crème Brûlée: €8.40**

## **OUR BRUNCH €35.00**

Served on Sundays **by reservation only**

Hot drinks, artisanal fruit juice, croissant, toast with jams, scrambled eggs, assorted smoked salmon and gravlax, cold cuts, mini snacks with fresh salad, sweet treats

Accompany your brunch with a glass of wine (+€5) or a glass of champagne (+€9)



*Carte anglaise*

## **L'ÉQUIPE DU MOLIÈRE VOUS SOUHAITE LA BIENVENUE**

The Molière welcomes you to a place steeped in history, a large and recently restored brick-fronted house dating from the early 16th century.

This residence served as a second home for President Jean de Champrond, a high-ranking Parisian magistrate during the reign of Louis XIV.

A wealthy bourgeois, he owned various lordships in Beauce and spent part of the year in this mansion. Well known for his extraordinary avarice, he is said to have inspired Jean-Baptiste Poquelin, known as Molière, to create the character of Harpagon.

*Menu served from 12 p.m. to 2 p.m. and from 7 p.m. to 10 p.m.*

***The entire Molière's team wishes you a good time with us !!***

*The list of allergenes is available on request. Price services included.*

Le Molière 26, place Jean Moulin 28000 Chartres  
tel 02.37.99.86.33 mail: [lemolierechartres@gmail.com](mailto:lemolierechartres@gmail.com)

## OUR APPETIZERS

Plate of cold cuts 16.10€

Plate of cold cuts and cheese 18.10€

Plate of cheese 12.00€

## OUR STARTERS

(\* **Pâté en croûte**, apple-pear chutney, pork stuffing, hazelnuts €13.80

**Crab meat**, marinated fennel, Cipriani sauce with tarragon and citrus €15.80

(\* **Braised butternut** squash, roasted almond espuma €10.80

**Pan-seared foie gras**, chestnut cream, clementine reduction, roasted chestnuts €17.80

## OUR MAIN COURSES

**Pearly cod loin**, root vegetables, citrus beurre blanc €25.80

(\* **Roasted chicken supreme** from Lorin butcher shop, sweet potato purée, roasted baby carrots, rich Serrano ham jus €24.80

**Boneless rack of veal**, truffled mashed potatoes, pan-fried chanterelle mushrooms, veal jus, black truffle (*Tuber melanosporum*) €27.80

(\* **Creamy risotto, seared scallops**, watercress jus, fresh watercress, grated black lemon €22.80

(\* **Chef's suggestion**

**Winter vegetable platter**: fine truffle mashed potatoes, baby carrots, celeriac, marinated fennel, chanterelle mushrooms, watercress jus €19.80

## OUR SNACKING

(served with baby potatoes and fresh green salad)

**The Molière**: Artisanal burger bun, beef steak, smoked mayonnaise, old cheddar, pancetta, onions pickles and pickles 19.80€

**Croque Monsieur** : Ham, cheese and cream 13.80€

**Croque Madame** : Ham, cheese, cream and egg 15.30€

**Caesar Salad**: Roman salad, chicken breast, onions, parmesan, caramelized tomatoes, eggs, homemade caesar dressing 21.80€

## OUR MENUS

*Starter/Main Course or Main Course/Dessert*

22.80€

*Starter/Main Course/Dessert*

28.80€

*Very Gourmet Coffee or Tea + 1.50€*

*Served Tuesday to Friday at lunchtime only, excluding public holidays.*

*Choose from dishes preceded by a (\*)*

**CHILDREN'S MENU** (under 12) 14€

*Water syrup*

*pasta bolognese or croque monsieur and baby potatoes*

*Small dessert of the day*