



Tea Room

l'autentic tarte Tatin

Our Story

Founded in the early 19th century by sisters Caroline and Stéphanie Tatin, La Maison Tatin quickly gained worldwide recognition thanks to the invention of the famous tarte Tatin by the two sisters.

It was here, in our home at the heart of the village of Lamotte-Beuvron, that the authentic recipe for tarte Tatin was born.

One hunting Sunday, a slightly distracted Stéphanie forgot, in the heat of the moment, to put the dough in the baking pan, leaving only the apples in the oven. Realizing her mistake, she decided to simply add the dough over the apples and bake the tart like this, unaware that she was creating the first upside-down tart that would become their signature. The hunters, who didn't make much of a fuss, greatly enjoyed this new creation. They had no idea it would soon become the renowned tarte Tatin, loved around the world.

This humble culinary mishap transformed into a legend, with tarte Tatin quickly becoming the emblem of the Maison, delighting the most refined palates with its mix of caramelized apples and perfectly golden crust. This spontaneous moment of creativity marked the beginning of a culinary tradition that lives on today in our Maison, following the original recipe of the Tatin sisters.

Our Maison proudly carries on the legacy of its founders while embracing modernity, offering our guests an unforgettable gastronomic experience in an elegant and refined setting, all while retaining its old-world charm.



THE AUTHENTIC TARTE TATIN



Warm, fragrant, authentic...

a tart that tells a story with every bite and invites pure indulgence Here, we champion the true Tarte Tatin, the one made by the Tatin sisters.

Today, it may not be the most elegant at first glance, and that's intentional. Its rustic charm comes from our two-stage cooking method: first, a bake in the oven, followed by a second that pushes the caramel to its peak, deeply coating the apples.

The result: when unmolded, the fruit doesn't always hold its shape perfectly. But appearances don't matter. Because Tarte Tatin isn't about beauty, it's about taste—intense, caramelized, authentic.

€10 per slice

Give in to temptation...
the authentic Tarte Tatin awaits you

Hot drinks

Lavazza : Espresso, decaffeinated, strong	2€80
Long Coffee	3€20
Double	4€00
Capuccino	4€00
Coffee with Milk	4€00
Hot Chocolate	4€00
Teas and infusions	5€00



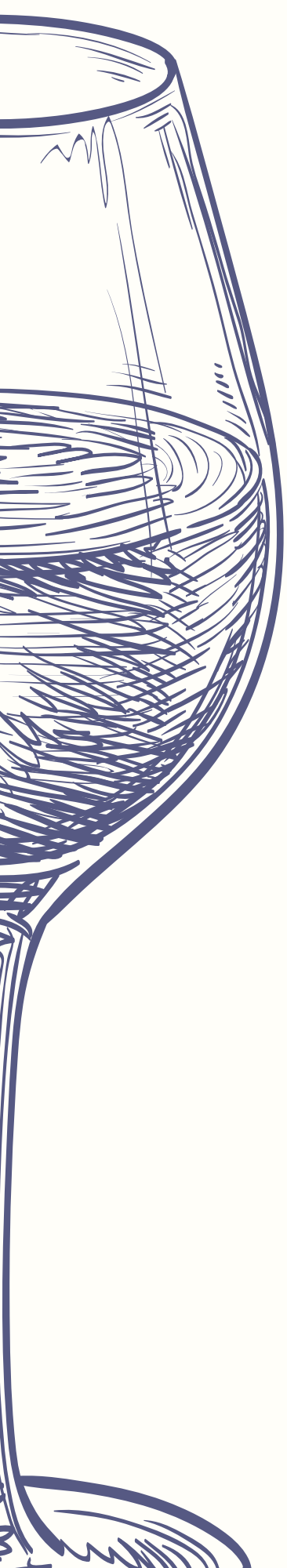
Waters and Sodas



<i>Aquachiara 75 cl / 50 cl</i>	4€50/3€00
<i>San Pellegrino 50 cl / 75 cl</i>	4€00/6€50
<i>Châteldon 75cl</i>	8€00
<i>Évian 50 cl / 1 L</i>	3€50/6€00
<i>Perrier</i>	4€00

<i>Coca-Cola ou Coca-Cola sans sucre 33cl</i>	4€00
<i>Limonade Sologn'soda Martin Pouret 33cl</i> (sauvignon basilic, Framboise, Agrumes)	5€00
<i>Ice Tea 25 cl</i>	4€00
<i>Jus de Fruits Vergers de le Manse 25cl</i> (Fraise, Pomme, Abricot)	5€00

Our Wines by the Glass



White Wine : 12CL

<i>Reuilly Domaine les Demoiselle Tatin 2024</i>	7€ / verre
<i>AOP Coteaux du layon - Chateau Roulerie Chaume</i>	7€ / verre
<i>Cheverny Domaine Daridan 2023</i>	7€ / verre
<i>Villa chambre d'amour - Domaine Lionel Osmin 2023</i>	9€ / verre
<i>Gewurztraminer - Les trailles du Loup 2023</i>	9€ / verre

Red Wine : 12CL

<i>Reuilly, Domaine les Demoiselles Tatin 2024</i>	7€ / verre
<i>Cheverny Domaine Daridan 2024</i>	7€ / verre
<i>Touraine Mesland- Domaine du Paradis vieilles vigne</i>	6€ / verre
<i>AOC Graves- Château de la mazerolle La Gravelière "Cuvée Prestige" 2020</i>	6€ / verre

Rosé wine : 12CL

<i>Reuilly, Domaine des Demoiselles Tatin 2023</i>	7€ / verre
<i>AOP Cotes de provence -Chateau Peyrassol 2024</i>	7€ / verre

Cocktails

With Alcohol

Americano 12cl

Campari, red Martini, white Martini, sparkling water

11€00

Cocktail Maison avec alcool 12cl

Orange juice, apple juice, pineapple juice, ginger syrup, lychee syrup, passion fruit purée, white rum and dark rum.

11€00

Cocktail Tatin 12cl

Calvados, apple juice, apple pie syrup, sangria mix syrup, sparkling Loire wine

12€00

Spritz Apérol ou St Germain 12cl

Aperol or St-Germain, sparkling Loire wine, and sparkling water

12€00

Without Alcohol

Cocktail Maison 12cl

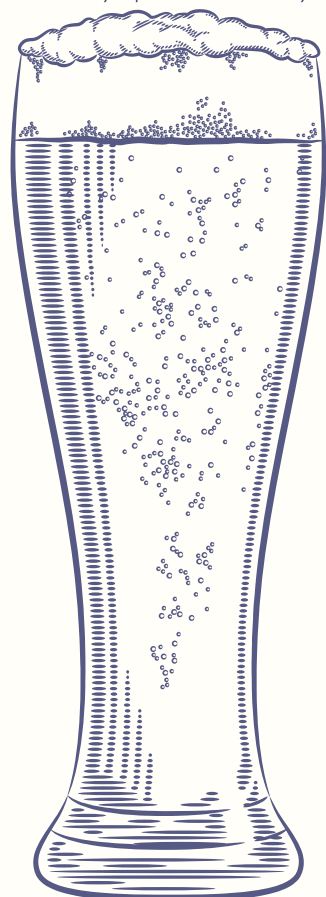
Orange juice, apple juice, pineapple juice, ginger syrup, lychee syrup, passion fruit purée

12€00

Summer Kiss 12cl

Melon syrup, cucumber syrup, strawberry purée, sparkling water

10€00



Beers

Pressions

Lefe Pression 25cl / 50cl

4€00 / 6€00

Lefe Pression 25cl / 50cl

4€50 / 6€50

Pucelle d'Orleans blonde Pression 25cl / 50cl

6€00 / 8€00

Picon bière 25cl / 50cl

4€50 / 6€50

Panaché 25cl / 50cl

4€50 / 6€50

Monaco 25cl / 50cl

Bouteilles 33cl

Pucelle D'Orléans Ambré (6.5°)

6€00

La Chambord - Session IPA (3.7°)

4€00

La Chambord - Cerise (5°)

6€00

