



## OUR STORY



Founded in the early 19th century by sisters Caroline and Stéphanie Tatin, La Maison Tatin quickly gained international recognition thanks to the creation of the world-famous Tarte Tatin. It was here, in our historic house in the heart of the village of Lamotte-Beuvron, that the original Tarte Tatin recipe was born.

One Sunday during the hunting season, Stéphanie, somewhat absent-minded in the bustle of preparing the meal, accidentally placed only the apples in the oven, forgetting to line the tart pan with pastry. Realizing her mistake, she simply laid the pastry over the apples before returning the tart to the oven. Little did she know that this improvised gesture had created the very first upside-down apple tart—one that would become the signature dessert of the Tatin sisters. The hunters, who thought little of this unexpected creation at first, were delighted by its unique flavour. None could have imagined that this humble dessert would one day become the legendary Tarte Tatin, celebrated around the world.

What began as a simple culinary mishap soon became a lasting legend. The Tarte Tatin quickly became the emblem of La Maison Tatin, delighting even the most discerning palates with its perfectly caramelised apples and beautifully golden, buttery pastry. This spontaneous moment of creativity marked the beginning of a culinary tradition that continues to this day in our Maison, where the original recipe of the Tatin sisters is still faithfully preserved.

Today, La Maison Tatin proudly carries forward the legacy of its founders while embracing the present. We invite our guests to enjoy an unforgettable gastronomic experience in an elegant and refined setting, where timeless charm and authentic hospitality continue to define the spirit of our Maison.



# DRINKS

## Cocktails with alcohol

|                                                                                                                                                      |              |
|------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| Americano 12cl<br>Campari, Martini rouge, Martini blanc, sparkling water                                                                             | <b>11€00</b> |
| Cocktail Maison with alcool 12cl<br>Orange juice, Apple juice, Pineapple juice, ginger syrup, lychee syrup, passion fruit purée, white and dark rum. | <b>11€00</b> |
| Cocktail Tatin 12cl<br>Calvados, apple juice, apple pie syrup, sangria mix syrup, Loire sparkling wine                                               | <b>12€00</b> |
| Spritz Apérol ou St Germain 12cl<br>Apérol ou St Germain, Loire sparkling wine, sparkling water.                                                     | <b>12€00</b> |
| Gin Tonic 12cl                                                                                                                                       | <b>10€00</b> |

## Cocktails without alcohol

|                                                                                                                      |              |
|----------------------------------------------------------------------------------------------------------------------|--------------|
| Cocktail Maison 12cl<br>Orange juice, Apple juice, Pineapple juice, ginger syrup, lychee syrup, passion fruit purée. | <b>10€00</b> |
| Summer Kiss 12cl<br>Melon syrup, Cucumber syrup, strawberry purée, sparkling water                                   | <b>11€00</b> |



## Les Apéritifs

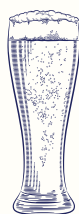
|                                  |              |
|----------------------------------|--------------|
| Coupe de Champagne Maillard 12cl | <b>14€00</b> |
| Kir pétillant de Loire 12cl      | <b>9€00</b>  |
| Kir Royal 12cl                   | <b>16€00</b> |
| Kir vin blanc 12cl               | <b>8€00</b>  |
| Lillet blanc 6cl                 | <b>7€00</b>  |
| Martini (blanc ou rouge) 6cl     | <b>6€00</b>  |
| Pastis L'O 45 2cl                | <b>4€00</b>  |
| Suze 4cl                         | <b>8€00</b>  |
| Porto Rouge Messias Tawny 6cl    | <b>7€00</b>  |

## Les Softs

|                                                                                  |             |
|----------------------------------------------------------------------------------|-------------|
| Coca-Cola 33cl                                                                   | <b>4€00</b> |
| Coca-Cola zéro 33cl                                                              | <b>4€00</b> |
| Ice Tea 25cl                                                                     | <b>4€00</b> |
| Perrier 33cl                                                                     | <b>4€00</b> |
| Limonade Sologn'Soda Martin Pouret 33cl<br>(Sauvignon basilic, Raspberry citrus) | <b>5€00</b> |
| Jus de Fruits Vergers de la Manse 25cl<br>(Strawberry, Apple, Apricot)           | <b>5€00</b> |

## Les Bières

| Pressions                     | 25cl | 50cl |
|-------------------------------|------|------|
| Lefe blonde (6,6°)            | 4€00 | 6€00 |
| Pucelle d'Orleans blonde (5°) | 4€50 | 6€50 |
| Monaco                        | 4€50 | 6€50 |
| Panaché                       | 4€50 | 6€50 |
| Picon bière                   | 6€00 | 8€00 |



### Bouteilles 33cl

|                                   |      |
|-----------------------------------|------|
| Pucelle d'Orléans - Ambrée (6,5°) | 6€00 |
| La Chambord - Session IPA (3,7°)  | 6€00 |
| La Chambord - Cerise (5°)         | 6€00 |

## Les Eaux

|                                                                                                        |             |
|--------------------------------------------------------------------------------------------------------|-------------|
| Aquachiar Plate ou Gazeuse 50cl / 75cl<br>(Eau microfiltrée et<br>équilibrée, riche en oligo-éléments) | 3€00 / 4€50 |
| Châteldon 75cl                                                                                         | 8€00        |
| San Pellegrino 50cl / 100cl                                                                            | 4€00 / 6€50 |
| Évian 50cl / 100cl                                                                                     | 3€50 / 6€00 |



## Les Boissons chaudes

|                 |      |
|-----------------|------|
| Expresso        | 2€80 |
| Café allongé    | 3€00 |
| Décaféiné       | 2€80 |
| Double expresso | 4€00 |
| Café au lait    | 4€00 |
| Thé             | 4€00 |
| Chocolat chaud  | 4€00 |
| Cappucino       | 5€00 |

Nos tarifs sont en €uro ttc, service compris



# CARTE



## Entrées

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Pressed Foie Gras with Caramelised Apples                                    | 21€ |
| Salmon tartare, grated combava.                                              | 12€ |
| Crispy cheese pastries with mild spices.                                     | 12€ |
| Marinated prawns with garlic and parsley, served cold on a bed of pineapple. | 14€ |
| Chicken and piquillo pepper terrine in jelly.                                | 12€ |



## Plats

|                                                                                                 |     |
|-------------------------------------------------------------------------------------------------|-----|
| Sesame and poppy seed-crusted tuna steak                                                        | 25€ |
| Sliced semi-cooked salmon with Iberian chorizo sauce                                            | 23€ |
| Beef fillet with morel mushroom sauce                                                           | 28€ |
| Low-temperature cooked veal tournedos with ivory sauce                                          | 24€ |
| Veal kidney with wholegrain mustard                                                             | 21€ |
| Beef rib (breed depending on availability), approximately 1 kg, with Béarnaise sauce (to share) | 72€ |
| Red wine-braised lamb shank                                                                     | 23€ |



## Cheese

|                                              |    |
|----------------------------------------------|----|
| Cheese platter with a mixed seasonal greens. | 6€ |
|----------------------------------------------|----|



## Desserts

|                                                   |     |
|---------------------------------------------------|-----|
| Our Signature Dessert - The Original Tarte Tatin* | 10€ |
| Pineapple carpaccio with saffron syrup            | 9€  |
| French toast brioche with praline ice cream       | 10€ |
| Warm Grand Marnier soufflé                        | 11€ |
| Gourmet coffee or tea                             | 11€ |
| Pan-fried seasonal peaches flambéed with rum      | 11€ |

\*Les sœurs Stéphanie (1838-1917) et Caroline Tatin (1847-1911) ont ouvert l'hôtel Tatin en 1894, combinant leurs talents en cuisine et à l'accueil. Le restaurant des deux sœurs aura l'honneur de figurer dans le premier guide Michelin, édité en 1900. Aujourd'hui, nous servons cette véritable tarte Tatin, fidèle à la recette authentique (sans crème fraîche, glace...) transmise par les sœurs Tatin depuis plus d'un siècle. Nous sommes heureux et fiers de perpétuer cette tradition.



# MENU SMARTBOX

## Entrées

Salmon tartare, grated combava.  
Crispy cheese pastries with mild spices.  
Marinated prawns with garlic and parsley, served cold on a bed of pineapple.  
Chicken and piquillo pepper terrine in jelly.

## Plats

Sesame and poppy seed-crusting tuna steak  
Sliced semi-cooked salmon with Iberian chorizo sauce  
Beef fillet with morel mushroom sauce  
Low-temperature cooked veal tournedos with ivory sauce  
Veal kidney with wholegrain mustard  
Beef rib (breed depending on availability), approximately 1 kg, with Béarnaise sauce (to share)  
Red wine-braised lamb shank

## Fromages

Cheese platter with a mixed seasonal greens.

## Desserts

Our Signature Dessert – The Original Tarte Tatin\*  
Pineapple carpaccio with saffron syrup  
French toast brioche with praline ice cream  
Warm Grand Marnier soufflé  
Gourmet coffee or tea  
Pan-fried seasonal peaches flambéed with rum

The sisters Stéphanie (1838–1917) and Caroline Tatin (1847–1911) opened the Hôtel Tatin in 1894, combining their talents in the kitchen and at the reception desk. Their restaurant had the honour of being featured in the very first Michelin Guide, published in 1900.

Today, we proudly serve this authentic Tarte Tatin, faithfully following the original recipe passed down by the Tatin sisters for more than a century – with no whipped cream, ice cream, or other accompaniments.

We are delighted and proud to continue this cherished tradition.



# MENU

39€ Starter + Main + Dessert  
42€ Starter + Main + Cheese + Dessert



## Starters

Crispy Cheese Pastry with Mild Spices  
Chicken and Piquillo Pepper Terrine in Jelly



## Main

Semi-Cooked Salmon with Iberian Chorizo  
Low-Temperature Cooked Veal Tournedos, Ivory Sauce



## Fromages

Cheese Platter with Mixed Seasonal Greens



## Desserts

Our Signature Dessert – The Original Tarte Tatin\*  
Pineapple Carpaccio with Saffron Syrup

# KIDS MENU

€12 – Main Course + Dessert upon request  
For children under 13 only

The sisters Stéphanie (1838–1917) and Caroline Tatin (1847–1911) opened the Hôtel Tatin in 1894, combining their talents in the kitchen and at the reception desk. Their restaurant had the honour of being featured in the very first Michelin Guide, published in 1900.

Today, we serve this authentic Tarte Tatin, faithfully following the original recipe passed down by the Tatin sisters for more than a century – without whipped cream, ice cream, or any other accompaniment.

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# WINE LIST

A living selection, carefully curated by  
hand, featuring local discoveries and  
personal favourites.





## Vins Blancs

Verre

|                                                                                                                                | 75cl | 37.5cl | 12cl |
|--------------------------------------------------------------------------------------------------------------------------------|------|--------|------|
| <b>Val de Loire</b>                                                                                                            |      |        |      |
| Touraine Mesland - Domaine du Paradis                                                                                          | 24€  |        | 6€   |
|  AOP Cheverny - Domaine Daridan 2023          | 29€  |        | 7€   |
| AOP Reilly - Les Demoiselles Tatin 2024                                                                                        | 32€  |        | 7€   |
|  AOP Côteaux du Vendômois - Pierre à feu 2024 | 32€  |        |      |
| AOP Côteaux du Layon - Château Roulerie Chaume 2024                                                                            | 36€  |        | 8€   |
| AOP Quincy - Domaine Jean Tatin 2024                                                                                           | 39€  | 22€    |      |
| AOP Menetou-Salon - Clément Chatenoy 2023                                                                                      | 39€  |        |      |
| AOP Pouilly-Fumé - Vignoble Berthier 2024                                                                                      | 45€  |        |      |
|  AOP Sancerre - Domaine Vacheron 2024       | 64€  |        |      |
| <b>Bourgogne</b>                                                                                                               |      |        |      |
| Bourgogne Chardonnay - Delin Legou Fût de Chêne 2024                                                                           | 50€  |        |      |
| AOP Chablis - Jean-Paul & Benoît Droin 2022                                                                                    | 56€  |        |      |
| Haute Côte de Beaune - Domaine Denis Carré                                                                                     | 60€  |        |      |
| Auxey-Duresses - Domaine Denis Carré - Les Vireux                                                                              | 95€  |        |      |
| <b>Alsace</b>                                                                                                                  |      |        |      |
| Gewurztraminer - Les Treilles du Loup 2023                                                                                     | 55€  |        | 9€   |
| <b>Côte du Rhône</b>                                                                                                           |      |        |      |
| St Joseph - Stéphane Ogier 2022                                                                                                | 65€  |        |      |

# Vins Rouges

|                                                                                     |                                                                      | Verre |        |      |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------|-------|--------|------|
| Val de Loire                                                                        |                                                                      | 75cl  | 37.5cl | 12cl |
| Touraine Mesland - Domaine du Paradis, vieilles vignes                              |                                                                      | 24€   |        | 6€   |
|    | AOP Cheverny - Domaine Daridan 2024                                  | 29€   |        | 7€   |
|                                                                                     | AOP Reuilly - Les Demoiselles Tatin 2024                             | 32€   |        | 7€   |
|    | AOP Chinon - Domaine Baudry Les Granges 2024                         | 35€   | 20€    |      |
|                                                                                     | AOP Menetou-Salon - Clément Chatenoy 2023                            | 37€   |        |      |
|     | AOP Saint Nicolas de Bourgueil - Les Quarterons Vieilles vignes 2022 | 42€   |        |      |
|    | AOP Sancerre - Domaine Vacheron 2023                                 | 68€   |        |      |
| Bourgogne                                                                           |                                                                      |       |        |      |
| Bourgogne Pinot Noir - Frédéric Esmonin 2025                                        |                                                                      | 30€   |        |      |
| AOP Hautes Côtes de Nuits - Domaine des Fournaches 2023                             |                                                                      | 37€   |        |      |
| Hautes Côtes de Nuits - Delin Legou Vieilles Vignes 2023                            |                                                                      | 50€   |        |      |
| AOP Givry - Domaine Chofflet Héritage 2021                                          |                                                                      | 50€   |        |      |
| AOP Savigny les Beaune - Domaine Denis Carré, Vieilles Vignes                       |                                                                      | 75€   |        |      |
| Pernand-Vergelesses 1er Cru - Ile de Vergelesses - Domaine François de Nicolaÿ 2022 |                                                                      | 165€  |        |      |
| Côte du Rhône                                                                       |                                                                      |       |        |      |
| AOP Côtes du Rhône Le Temps est Venu - Stéphane Ogier 2023                          |                                                                      | 35€   |        |      |
| AOP Gigondas - Domaine de la Bouissière 2022                                        |                                                                      | 52€   |        |      |
| AOP St Joseph - Corsodon Les Silices                                                |                                                                      | 70€   |        |      |
| Crozes-Hermitage - Laurent Combier                                                  |                                                                      | 65€   |        |      |

|                                                                                     | Languedoc                                                                | 75cl | 37.5cl | Verre<br>12cl |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------|------|--------|---------------|
|                                                                                     | AOP Languedoc - Les Griottiers                                           | 35€  |        |               |
|                                                                                     | IGP Pays d'Oc - Chemin de Moscou 2022                                    | 42€  |        |               |
|                                                                                     | Terrasses du Larzac - Domaine le Chemin 2023                             | 45€  |        |               |
|    | AOP Pic Saint Loup - Domaine de Mortiers 2024                            | 48€  |        |               |
|                                                                                     | <b>Bordeaux</b>                                                          |      |        |               |
|                                                                                     | AOC Graves - Château de la Mazerolle La Gravelière "Cuvée Prestige" 2020 | 28€  |        | 6€            |
|                                                                                     | AOC Graves - Château de la Mazerolle Parcelle 2020                       | 50€  |        |               |
|                                                                                     | AOP Haut-Médoc - Château Malescasse 2020                                 | 65€  |        |               |
|                                                                                     | AOP Pessac-Léognan - Demoiselle Larrivet Haut Brion                      | 75€  |        |               |
|                                                                                     | AOP Saint-Estèphe - Marquis de Calon Ségur 2016                          | 98€  |        |               |
|                                                                                     | AOP Moulis-en-Médoc - Château Chasse Spleen 2018                         | 110€ |        |               |
|                                                                                     | <b>Vins Rosés</b>                                                        |      |        |               |
|                                                                                     | Côtes de Provence - Château Saint-Baillon 2025                           | 30€  |        |               |
|                                                                                     | AOP Reuilly - Les Demoiselles Tatin 2023                                 | 32€  |        | 7€            |
|                                                                                     | AOP Côtes de Provence - Les Hauts de Masterel                            | 27€  | 16€    |               |
|  | AOP Côtes de Provence - Château Peyrassol 2024                           | 45€  |        | 9€            |
|                                                                                     | <b>Les Champagnes</b>                                                    |      |        |               |
|                                                                                     | Nicolas Maillard - Brut Platine                                          | 79€  |        | 14€           |
|                                                                                     | AOP Champagne Gosset - Brut Grande Réserve                               | 90€  |        |               |
|                                                                                     | AOP Champagne Gosset - Grand Rosé                                        | 130€ |        |               |
|                                                                                     | AOP Champagne Gosset - Brut Blanc de Blancs                              | 150€ |        |               |
|                                                                                     | Louis Roederer - Cristal Vintage                                         | 290€ |        |               |

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## Rhum (4cl)

### PLANTATION XO 20ANS (Barbade)

12€

*Double-aged, this complex and velvety rum is beautifully balanced, combining exotic notes with deeper aromas of cocoa and candied orange peel.*

### CENTENARIO 25ANS (Costa Rica)

16€

*Aged using the Solera method, this smooth and delicate rum reveals subtle notes of vanilla and sweet exotic fruits.*

### ZACAPA 23ANS (Guatemala)

14€

*Aged using the Solera method, this rum offers remarkable depth, revealing layers of ripe fruit, honey, raisins and dried apricots, complemented by elegant notes of oak, leather and tobacco.*

### KIRK AND SWEENEY RESERVA (République Dominicaine)

10€

*Aged in American oak barrels, this indulgent rum reveals warm notes of spice and vanilla, leading to a smooth, woody finish.*

### J.M VSOP (Martinique)

11€

*Aged in ex-Bourbon casks, this complex and perfectly balanced agricole rum expresses the fresh, vibrant aromas of sugarcane.*

### BUMBU ORIGINAL (Barbade)

8€

*Aged in ex-Bourbon casks, this rum reveals elegant notes of vanilla, cinnamon and orange zest.*

## Whisky (4cl)

### LAGOMORPHE - TERRE DE CERES (France-Loiret)

9€

*Single Malt, double-aged, with a cereal-driven profile and a fresh, vegetal finish.*

### ROZELIEURES ORIGINE (France)

8€

*Single Malt, matured in Fino Sherry casks followed by Cognac casks. Rich and generous, with notes of candied fruit, nuts and vanilla, lifted by a subtle smoky touch.*

### NIKKA COFFEY MALT (Japon)

12€

*Blended Malt, matured in Coffey still casks. Lush and indulgent, opening on rich, gourmand notes before revealing fresh fruit aromas.*

### REDBREAST 12ANS (Irlande)

12€

*Single Pot Still, matured in Sherry casks. Notes of red berries and gentle spice.*

### LAGAVULIN 16ANS (Islay)

16€

*Single Malt, matured in oak casks. A perfect balance of intense smoke, malty sweetness and maritime richness.*

### ABERFELDY 12ANS (Ecosse)

9€

*Single Malt, matured in Bourbon and Sherry casks. Soft and harmonious, with notes of citrus, honey and caramel.*

## Cognac (4cl)

### COGNAC DEAU XO

*On the palate, woody and floral notes blend seamlessly, leading to a long, ample and harmonious finish.*

9€

## Armagnac (4cl)

### CHATEAU DE LAUBADE XO

*On the palate, this elixir is round and velvety, revealing notes of orange peel and dried apricot, along with hints of vanilla and cocoa.*

12€

## Gin (4cl)

### CITADELLE (France)

*Notes of citrus and juniper, with a subtle touch of spice.*

6€

### OSPIRIT N°1 (France - Chaingy)

*Fresh, bold and vibrant.*

6€

### BEEFEATER (Angleterre)

*100% natural, with notes of lemon, juniper and green tea.*

5€

### BOMBAY BRAMBLE (Angleterre)

*Naturally infused with red fruits.*

6€

## Autres digestifs (4cl)

### POIRE D'OLIVET (France)

*A bold attack on the palate, with powerful Williams pear aromas.*

8€

### VIEILLE PRUNE (France)

*A round, fleshy and highly aromatic palate, reminiscent of cooked plum flavours.*

9€

### LIQUEUR DE CHAMBORD (France)

*A luxurious French liqueur made from black raspberries, enhanced with notes of vanilla, citrus and Cognac.*

8€

### LIMONCELLO SCOGLIERA (Italie)

*A fresh, aromatic liqueur with bright citrus notes.*

7€

### BIARRITZ BONHEUR (FRANCE)

*Peppermint liqueur.*

8€

### LIQUEURS MAISON BOCQUET

*Thérèse: Raspberry-forward  
René: Lime and quince-forward  
Bernard: Apricot and almond-forward*

12€

# OUR CHEF



**Julien Floquet, New Head Chef of La Maison Tatin**

A passionate chef and a respected figure in Sologne's culinary scene, Julien Floquet has recently taken the helm of the kitchens at La Maison Tatin. After establishing his reputation in several renowned establishments across Sologne, through sincere, seasonal cuisine deeply rooted in local terroir, he now brings his expertise and culinary sensitivity to this iconic house.

With great respect for tradition while adding a contemporary touch, Julien Floquet is dedicated to enhancing local produce and celebrating the region's gastronomic heritage. His arrival marks a new chapter for La Maison Tatin, defined by authenticity, excellence and a true passion for flavour.

# OUR SUPPLIERS

Brégent, Vignerons d'Art, Maillard, Domaine Tatin Tremblay,  
Sologne Frais, Martin Pouret,  
Lavarenne, Comptoir Jeanne d'Arc

**All our meats are sourced from France and the European Union.**

Prices include VAT in euros. Service included.

We would be delighted if you could share your experience on TripAdvisor and Google, and follow us on Facebook and Instagram.

"Maison Tatin Restaurant & Bar"

The entire team would like to thank you.