Le Buré

A BRASSERIE IN TOURAINE SINCE 1935

WINTER MENU · 2026

MARKET MENU

Served at lunch and dinner, excluding weekends and public holidays.

STARTER & MAIN	**16,00 €**
MAIN & DESSERT	**16,00 €**
STARTER, MAIN & DESSERT	**21,00 €**

Please see our daily specials board.

ENGLISH EDITION

1 Place de la Résistance · 37000 Tours

02 47 05 67 74

APERITIFS

Ricard · 2 cl	3,00 €
10-year-old port · 4 cl	8,00 €
House Americano aperitif · 14 cl	8,00 €
Red or white Martini · 5 cl	5,50 €
Suze · 5 cl	4,50 €
Still-wine Kir · 12 cl	5,00 €
Sparkling-wine Kir · 12 cl	6,00 €
Glass of sparkling Vouvray · 12 cl	5,00 €

Kir flavours: peach, blackcurrant, blackberry, raspberry, strawberry

DRAUGHT BEERS

	25 cl	33 cl	50 cl
Sparta Pils	4,50	6,00	8,50
Abbaye de Maredsous	4,50	6,00	8,50
Monaco (beer, lemonade & grenadine)	4,00	5,20	8,00
Panaché (beer & lemonade)	4,00	5,20	8,00

Add Picon +0,80 € · Add flavoured syrup +0,50 €

BOTTLED BEERS

Karmeliet Tripel · 33 cl · 8.4%	7,00 €
Kwak · 33 cl · 8.4%	7,00 €
Vedett IPA · 33 cl · 5.5%	7,00 €
Heineken alcohol-free · 33 cl · 0.0%	7,00 €

COCKTAILS

Classic Mojito · 33 cl — 8,00 €
Cuban rum (5 cl), brown sugar, lime, fresh mint, two dashes of Angostura bitters and sparkling water.

Fruit Mojito · 33 cl — 8,50 €
Choice of coconut purée, strawberry, passion fruit or peach.

St-Germain Mojito · 33 cl — 9,00 €
St-Germain liqueur (3 cl), Cuban rum (2 cl), brown sugar, lime, fresh mint, two dashes of Angostura bitters and sparkling water.

Piña Colada · 25 cl — 8,00 €
White rum (4 cl), pineapple juice and coconut purée.

Sex on the Beach · 18 cl — 7,50 €
Vodka (4 cl), peach liqueur (2 cl), pineapple and cranberry juices.

Gin Fizz · 16 cl — 7,00 €
Gin (4 cl), lemon juice, liquid cane sugar and sparkling water.

THE SPRITZ BAR

Buré Spritz · 26 cl — 8,50 €
Chambord (4 cl), Frizzante (12 cl), sparkling water, raspberry purée, lemon and orange.

Aperol Spritz · 26 cl — 7,50 €
Aperol (4 cl), Frizzante (12 cl), sparkling water and an orange wedge.

St-Germain Spritz · 26 cl — 9,50 €
St-Germain liqueur (4 cl), Frizzante (12 cl), sparkling water and an orange wedge.

Rosato · 26 cl — 8,50 €
Sarti mango, passion fruit and Sicilian orange liqueur (3 cl), Frizzante (8 cl) and sparkling water.

MINERAL WATERS

Vittel · 50 cl / 1 l	3,90 / 5,00 €
San Pellegrino · 50 cl / 1 l	3,90 / 5,00 €
Perrier · 33 cl	4,00 €

SOFT DRINKS & JUICES

Coca-Cola / Zero / Cherry · 33 cl	4,00 €
Orangina / Fuze Tea · 25 cl	4,00 €
Schweppes Tonic · 33 cl	3,80 €
Schweppes Citrus · 33 cl	3,80 €

Flavoured syrup supplement — 0,50 €
Peach, strawberry, lemon, cherry, grenadine or mint.

Artisanal lemonade · 33 cl	4,00 €
Water with flavoured syrup · 33 cl	3,00 €

Fruit juices · 25 cl — 4,50 €
Pure juice: tomato. Juices: apple, orange. Nectars: apricot, pineapple.

Diabolo (lemonade & syrup) · 33 cl — 4,50 €
Peach, strawberry, lemon, cherry, grenadine or mint.

ALCOHOL-FREE COCKTAILS

Virgin Colada · 26 cl — 6,50 €
Pineapple juice and coconut purée.

Classic Virgin Mojito · 26 cl — 6,50 €
Lemonade, brown sugar, lime and fresh mint.

Fruity Virgin Mojito · 26 cl — 6,50 €
Choice of coconut purée, passion fruit, peach, strawberry or raspberry.

Kiss on the Beach · 24 cl — 6,50 €
Pineapple and cranberry juices, peach and blackberry syrups.

WINE LIST

AOP, AOC and IGP are French origin and quality designations, particularly for products associated with specific geographic areas.

FRENCH SPARKLING WINES

	12 cl GLASS	46 cl LYONNAIS JUG	75 cl BOTTLE
Vouvray pétillant	5,00	-	28,00
Champagne Moët & Chandon	12,00	-	70,00

FRENCH WHITE WINES

Touraine Sauvignon Vieilles Vignes, Domaine Villemaine AOC	4,00	15,00	22,00
Vouvray Sec AOC	4,50	16,00	24,00
Coteaux du Layon, Domaine de la Motte AOC	4,50	16,00	24,00
Menetou-Salon AOP	5,00	19,00	28,00
Petit Chablis « Pas si Petit », Chardonnay, La Chablisienne AOC	5,00	19,00	28,00
Malvoisie Pinot Gris, Domaine Rousseau IGP	5,00	19,00	28,00
Chablis « Les Vénérables » AOC	-	-	39,00

FRENCH ROSÉ WINES

Touraine Noble Joué, Domaine Rousseau AOP	3,50	13,00	20,00
Côtes de Provence, Domaine Gavoty AOP	5,00	19,00	28,00
Minuty Prestige, Côtes de Provence AOC	-	-	35,00

FRENCH RED WINES

Saumur-Champigny, 100 % Cabernet Franc, Domaine du Fondis AOC	4,50	16,00	24,00
Saint-Nicolas-de-Bourgueil, Domaines du Fondis AOC	4,50	16,00	24,00
Jean-Maurice Raffault, Les Picasses, Chinon AOC	4,50	16,00	24,00
L'Optimiste, Pic Saint-Loup, BIO, Le Chemin des Rêves AOP	5,00	19,00	29,00
Château Haut-Surget, Lalande-de-Pomerol AOC	6,00	23,00	35,00
Hautes-Côtes-de-Nuits « Les Dames Huguettes » AOC	6,00	23,00	35,00
Touraine Côt « Cent Visages », 100 % Côt, Domaine J.-F. Mérieau AOC	-	-	28,00
Pinot Noir Terra Evéna, Domaine Rousseau VDF	-	-	28,00
Gamay, Domaine de la Charmoise, Marionnet AOC	-	-	30,00
Vacqueyras « Arabesque », Domaine de Montvac AOC	-	-	35,00

AOP / AOC / IGP / DOC ?

AOP - Protected Designation of Origin (PDO)
AOC - French Controlled Designation of Origin
IGP - Protected Geographical Indication (PGI)
DOC - Italian Denominazione di Origine Controllata

STARTERS

Cancale No. 3 oysters — **6: 14,00 · 9: 20,00 · 12: 25,00 €**
Served over ice with lemon wedges, shallot vinegar, thinly sliced rye bread and salted butter.

Snails & oyster mushroom casserole — **8,00 €**
Tender snails cooked in parsley butter and rich cream.

Gravlax salmon carpaccio — **12,00 €**
Thin slices of cured salmon with dill, lime and mascarpone whipped cream, olive oil, pink peppercorns and a small salad.

Homemade foie gras · 80 g — **14,00 €**
House-prepared foie gras with lightly sweetened Granny Smith apple compote, port wine gel and hazelnut crumble.

Eggs with truffle mayonnaise — **7,90 €**
Hard-boiled eggs with truffle mayonnaise, rocket leaves and balsamic reduction.

Roasted bone marrow & toast — **8,00 €**
Oven-roasted marrow served in the bone with black garlic and parsley dressing, and toasted bread.

Soup of the day — **6,00 €**

Burgundy snails — **6: 14,90 · 12: 24,90 €**
With garlic and parsley butter.

SALADS

Goat’s cheese & honey salad — **16,00 €**
Seasonal leaves, cherry tomatoes, goat’s cheese and honey on toast, grilled bacon, roasted baby potatoes, walnuts and vinaigrette.

The Fishmonger’s salad — **17,00 €**
Seasonal leaves, cherry tomatoes, crispy king prawns, gravlax salmon, orange and grapefruit segments, avocado, vinaigrette and lime-mascarpone whipped cream.

Le Buré Caesar salad — **16,00 €**
Seasonal leaves, cherry tomatoes, crispy chicken, hard-boiled egg, Grana Padano shavings, stemmed capers, croutons and Caesar dressing (contains anchovies).

Le Buré winter salad — **16,00 €**
Seasonal leaves, cherry tomatoes, sautéed oyster mushrooms, walnuts, Bleu d’Auvergne cheese, roasted baby potatoes, slow-cooked beef cheek and cider-vinegar and walnut-oil dressing.

VEGETARIAN

Creamy vegetarian risotto — **16,00 €**
Creamy rice with a vegetable tian and Grana Padano shavings. A delicate, flavourful vegetarian dish.

FISH & SEAFOOD

Salmon marinated with miso and elder — **18,00 €**
Buttery crushed potatoes, vegetable tian and beurre blanc sauce.

Scallops, simply prepared — **22,00 €**
Creamy saffron risotto, sautéed oyster mushrooms and beurre blanc sauce.

Homemade pike quenelle — **16,00 €**
Lyon-style pike quenelle with buttery crushed potatoes and Nantua sauce (a creamy crayfish sauce).

MEAT DISHES

Veal sweetbreads with garlic & parsley — **23,00 €**
Sautéed oyster mushrooms and potato röstis.

Pork knuckle · 1 kg — **22,90 €**
Honey-and-mustard braised pork knuckle with roasted baby potatoes and sautéed oyster mushrooms.

Authentic Hardouin andouillette — **20,00 €**
Traditional French chitterling sausage (approx. 190 g; AAAAA - French Association of Authentic Andouillette Enthusiasts), with wholegrain mustard sauce, homemade fries and seasonal leaves.

Beef tartare — **17,50 €**
Hand-chopped Charolais beef (180 g), onion, capers, gherkins, mustard, ketchup, Worcestershire sauce and egg yolk, with homemade chips and seasonal leaves.

Slow-cooked lamb shank — **26,00 €**
Thyme-braised for seven hours, with herb jus, buttery crushed potatoes and sautéed oyster mushrooms.

Whole grilled duck breast with fleur de sel — **21,00 €**
Peppercorn sauce, sautéed oyster mushrooms and buttery crushed potatoes.

Alpine burger with blue cheese — **18,00 €**
Brioche bun, butcher-style beef patty (150 g), homemade rösti, smoked raclette, Bleu d'Auvergne sauce, grilled bacon, onion compote, heirloom tomato, seasonal leaves, gherkins and homemade chips.

Terroir burger — **18,00 €**
Brioche bun, butcher-style beef patty (150 g), port-and-truffle sauce, grilled bacon, melted Saint-Nectaire, onion compote, heirloom tomato, seasonal leaves, gherkins and homemade chips.

Touraine-style beuchelle — **21,00 €**
Traditional local dish of veal sweetbreads and kidneys in a creamy white-wine and mushroom sauce, served with buttery crushed potatoes.

Marbled Angus beef · 200 g — **20,00 €**
A particularly tender, flavourful cut, served with seasonal leaves and homemade chips.

Angus striploin steak · 250 g — **24,00 €**
With seasonal leaves and homemade chips.

French Chateaubriand beef fillet · 180 g — **28,00 €**
With seasonal leaves and homemade chips.

French Chateaubriand fillet Rossini · 180 g — **35,00 €**
Beef fillet, pan-fried foie gras, potato rösti and port-and-truffle sauce.

Choice of sauce: Béarnaise, Bleu d'Auvergne, port & truffle or peppercorn. Second sauce: +1,50 €.

SAUERKRAUT SPECIALITIES

Brewer's sauerkraut — **19,00 €**
Sauerkraut with Frankfurt sausages, Montbéliard sausage, smoked pork belly, garlic sausage and potatoes.

Sauerkraut with pork knuckle — **25,90 €**
Sauerkraut with a whole 1 kg pork knuckle, smoked pork belly, garlic sausage and potatoes.

Seafood sauerkraut — **24,90 €**
Seafood-style sauerkraut with salmon, prawns, scallops and beurre blanc sauce.

DESSERTS

Selection of mature cheeses — **10,00 €**
Saint-Nectaire AOP, Sainte-Maure, Bleu d'Auvergne and ash-coated Olivet, with semi-salted butter, seasonal leaves and walnuts.

Homemade crème brûlée — **8,00 €**
Velvety vanilla custard beneath a thin, crisp caramelised-sugar crust.

Floating island (île flottante) — **7,00 €**
Light, fluffy meringue floating on creamy vanilla custard, finished with caramel.

Rum baba — **8,00 €**
Soft rum-soaked sponge cake with a scoop of rum-and-raisin ice cream and whipped cream.

ICE CREAM & SORBETS

ICE CREAM OR SORBET
1 SCOOP 3,00 € · 2 SCOOPS 4,80 €
3 SCOOPS 6,50 €

Ice cream: vanilla, chocolate, salted-butter caramel, Amarena cherry, pistachio, rum and raisin, coffee.

Sorbets: strawberry, raspberry, blackcurrant, lime, Menthe-Pastille mint, blood orange, mango.

CLASSIC ICE CREAM SUNDAES

Dame Blanche — **7,00 €**
Three scoops of vanilla ice cream, hot chocolate sauce, whipped cream and toasted flaked almonds.

Caramel Dame Blanche — **7,50 €**
Three scoops of vanilla ice cream, salted-butter caramel, whipped cream and toasted flaked almonds.

Dame Verte — **7,50 €**
Three scoops of pistachio ice cream, hot chocolate sauce, whipped cream and toasted flaked almonds.

Chocolate Liégeois — **7,50 €**
Two scoops of chocolate ice cream, one of vanilla, hot chocolate sauce, whipped cream and toasted flaked almonds.

Coffee Liégeois — **7,50 €**
Two scoops of coffee ice cream, one of vanilla, hot espresso, whipped cream and toasted flaked almonds.

Caramel Liégeois — **7,50 €**
Two scoops of salted-butter caramel ice cream, one of vanilla, hot espresso, whipped cream and toasted flaked almonds.

Black Forest sundae — **7,50 €**
One scoop each of chocolate, vanilla and Amarena cherry ice cream, chocolate shavings, hot chocolate sauce and whipped cream.

DESSERTS

Traditional dark chocolate mousse — **8,00 €**
Old-fashioned chocolate mousse with shards of meringue.

Profiterole — **9,00 €**
Light choux pastry filled with vanilla ice cream, topped with hazelnut crumble and hot chocolate sauce.

Exotic fruit pavlova — **9,00 €**
Meringue with whipped cream, one scoop each of blood orange and mango sorbet, and passion-fruit and clementine coulis.

Red wine-poached pear — **8,00 €**
Poached in mulled-wine-style red wine, served with dark chocolate and vanilla creams and hazelnut crumble.

CLASSIC ICE CREAM SUNDAES

La Vie en Rose — **7,50 €**
One scoop each of strawberry, raspberry and blackcurrant sorbet, red-berry coulis, whipped cream and toasted flaked almonds.

La Fraîcheur — **7,50 €**
One scoop each of raspberry, lime and blackcurrant sorbet, red-berry coulis, whipped cream and toasted flaked almonds.

L'Exotique — **7,50 €**
One scoop each of raspberry, mango and lime sorbet, passion-fruit coulis and almond-flavoured whipped cream.

ICE CREAM SUNDAES WITH ALCOHOL

La Coupe Royale (Champagne sundae) — **12,00 €**
Three scoops of blackcurrant sorbet, crème de cassis and Moët Champagne (6 cl).

Le Colonel — **9,00 €**
Three scoops of lime sorbet and vodka (4 cl).

La Vigneronne — **9,00 €**
Three scoops of blackcurrant sorbet and crème de cassis (4 cl).

La Corsaire — **9,00 €**
Two scoops of rum-and-raisin ice cream, one of vanilla, Havana Especial rum (4 cl) and whipped cream.

L'Iceberg — **9,00 €**
Three scoops of Menthe-Pastille mint sorbet and Menthe-Pastille liqueur (4 cl).

La Sanguine — **9,00 €**
Three scoops of blood orange sorbet and Mandarine Napoléon liqueur (4 cl).

TEAS

3,50 € / tea

Mint
Gunpowder green tea with a blend of sweet mint and peppermint; traditionally offered as a welcoming drink.

Jasmine
Full-bodied Chinese green tea scented with delicate jasmine flowers.

Imperial White Tip Earl Grey
Black tea flavoured with bergamot.

Margaret's Hope
A Darjeeling black tea from the renowned Margaret's Hope tea garden.

Red Berry Rooibos
Caffeine-free infusion with rich red-berry notes.

HOT DRINKS

Espresso coffee	2,00 €
Decaffeinated / noisette coffee	2,20 €
Double espresso	3,60 €
Large café crème	3,80 €
Hot chocolate	3,50 €
Cappuccino	3,90 €

HOT COCKTAILS

Irish Coffee · 22 cl — 8,50 €
Whisky (4 cl), coffee and whipped cream.

French Coffee · 22 cl — 8,50 €
Cognac (4 cl), coffee and whipped cream.

SPIRITS & DIGESTIFS

Baileys · 4 cl	6,00 €
Vodka / whisky / rum · 4 cl	6,00 €
Soda / fruit juice mixer	0,80 €
Cognac VS · 4 cl	6,50 €
Get 27 · 4 cl	7,00 €
Armagnac VSOP · 4 cl	7,50 €
Calvados VSOP · 4 cl	7,50 €
Pear / mirabelle plum eau-de-vie · 4 cl	7,50 €
Menthe-Pastille · 4 cl	7,50 €
Cognac XO · 4 cl	11,00 €

WHISKIES & BOURBONS

Four Roses Bourbon · 40% · 4 cl	7,00 €
Jack Daniel's · 40% · 4 cl	7,00 €
Aberlour 10 Year Old · 40% · 4 cl	8,00 €
Glenmorangie 10 Year Old · 40% · 4 cl	9,00 €
Jack Daniel's Single Barrel · 45% · 4 cl	9,00 €
Chivas Regal 18 Year Old · 40% · 4 cl	10,00 €

GINS

Generous Gin · 44% · 4 cl	8,00 €
Bombay Sapphire Gin · 40% · 4 cl	8,00 €

RUMS

Diplomático · 4 cl	8,00 €
Don Papa · 4 cl	8,00 €

Le Buré

A BRASSERIE IN TOURAINE SINCE 1935

WINTER MENU · 2026

CHILDREN'S MENU

11,00 €

For children aged 12 and under · Drink not included

MAIN COURSE

Minced beef steak with homemade chips

OR

Crispy chicken pieces with homemade chips

DESSERT

Two scoops of ice cream (vanilla, strawberry, chocolate or raspberry)

OR Soft chocolate cake

FOLLOW US

@leburetours

1 Place de la Résistance, 37000 Tours

02 47 05 67 74

Information on legally declarable allergens in our dishes is available by scanning this QR code.

Card payments accepted from 1,00 €. We accept bank cards, meal vouchers (TR), ANCV holiday vouchers and cash in euros.
Prices in euros, including taxes and service.
We do not offer credit or accept cheques.
Excessive alcohol consumption is harmful to your health.