



AMOUR BLANC

STARTERS

CELESTINE'S EGG

cauliflower varieties, Dubarry velouté,
chervil oil

24€

LANGOUSTINE

ricotta ravioli, Mexican tarragon bisque

32€

CRAB MEAT

grilled leek, creamy sauce, nasturtium

28€

BIGHORN MUTTON PIE

foie gras, Wagyu beef lard,
beetroot condiment

27€

FOIS GRAS CONFIT

carrot from our garden,
flat parsley condiment

34€

MAIN COURSES

HAND DIVED SCALLOPS

butternut squash from Berry, samphire

36€

LOIRE CATFISH

creamy potato, caramelized broth

26€

ADELE'S POULTRY

roasted supreme and confit leg,
gratin of Swiss chard, black garlic

27€

SOLOGNE ZANDER

meunière-style, pointed cabbage, brown butter

31€

ROE DEER FROM SOLOGNE

in crispy ravioli, red wine sauce

42€

CHEESES & DESSERTS

ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad

21€

POACHED PEAR

carrot honey cream, cinnamon ice cream,
elderflower vinegar

17€

"FLEUR DE LOIRE" CHOCOLATE

buckwheat ice cream, chocolate cream,
cocoa nib nougatine

17€

COFFEE TIRAMISU

ladyfinger, Cascara mousse,
caramelized coffee ice cream

17€

RUBINETTE APPLE

tatin-style, crème fraîche, cider caramel,
green apple sorbet

17€

HAZELNUT FROM LA GRANDE VOVE FARM

hazelnut streusel and mousse,
mandarin sorbet

17€

TODAY'S MENU*

39 euros

STARTER

MAIN COURSE

DESSERT

*From Monday to Friday & excluding public holidays

Served only at lunch

CHILDREN'S MENU

35 euros

CELESTINE'S EGG

POULTRY OR WHITE FISH
garden vegetables or potatoes

RUBINETTE APPLE

OUR MATURED MEATS*

All our meats are of French origin

WAGYU BEEF RACK

28€ FOR 100G

WAGYU BEEF RIB EYE

30€ FOR 100G

"MONTBELIARDE" BEEF RACK

20€ FOR 100G

"MONTBELIARDE" BEEF RIB EYE

22€ FOR 100G

"SOLOGNE" LOCAL PORK RACK

20€ FOR 100G

*Depending on availability

MENU

5 COURSES

80€ excluding beverages

130€ food & wine pairing

BIGHORN MUTTON PIE

foie gras, Wagyu beef lard, beetroot condiment

CELESTINE'S EGG

cauliflower varieties, Dubarry velouté, chervil oil

HAND DIVED SCALLOPS

butternut squash from Berry, samphire

ADELE'S POULTRY

roasted supreme and confit leg, gratin of Swiss chard, black garlic

HAZELNUT FROM LA GRANDE VOVE FARM

hazelnut streusel and mousse, mandarin sorbet

This menu is designed by Christophe Hay with the participation of Baptiste Ingouf, Corentin Poyau, Diane Billiet for pastry and their team.

We are at your service in case of intolerance and allergie.
The list of allergens is available at Fleur de Loire's front desk.
Net prices in euros. VAT and service included.