



AMOUR BLANC

DINNER

Sunday 13th July 2025

SOLOGNE CAVIAR

crab meat, French beans medley, shiso

GARDEN TOMATO COLLECTION

Tatin style, mustard from Orléans confit, basil

LINE-CAUGHT JOHN DORY FROM LE CROISIC

stuffed zucchini flower, chamomile, sellfish jus

SUCKLING PIG

grilled, new potatoes, summer truffle

“MONT-PRÈS-CHAMBORD” RASPBERRY

vacherin style, light raw cream mousse, Timut pepper

This menu was created by Christophe Hay with the participation of Baptiste Ingouf and their teams.

135€

50€ food & wine pairing*

Net prices in euros. VAT and service included. | *Excessive drinking may damage your health, drink with moderation.