



AMOUR BLANC

STARTERS

RAY FROM AUDIERNE

poached, pink radishes, tarragon ravigote sauce
26€

SOLOGNOT PORK PIE

cellar mushrooms, garden carrots, barberry berries
28€

SHORT FIN SQUID

green peas, citrus from our collection, fresh mint
27€

CELESTINE'S EGG

ravioles with garden herbs,
"Touraine" gouda cheese, parsley juice
24€

WHITE ASPARAGUS

smoked Beauce chickpeas, wild garlic,
mousseline sauce
25€

MAIN COURSES

LINE-CAUGHT SEA BASS

fava beans, grilled spring onions, capers
38€

SOLOGNOT LAMB

barbecued leg, pressed bok choy cabbage,
Meyer lemon
37€

ADELE'S POULTRY

roasted, green asparagus, lemon balm
28€

BRILL

confit, Jewish fried artichoke, barigoule jus
35€

CHARLIE & NICOLAS' VEAL SWEETBREADS

roasted with lemon thyme,
garden pear, hazelnuts from "la Grande Vove"
41€

CHEESES & DESSERTS

ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad
21€

SUGAR-BAKED RHUBARB

rice pudding with tonka bean,
Tahaa vanilla ice cream
18€

"FLEUR DE LOIRE" CHOCOLATE

creamy, smoked tea whipped cream,
green cardamom ice cream
18€

COFFEE TIRAMISU

sponge cake, Cascara mousse,
caramelised coffee ice cream
18€

BARLEY AND AGASTACHE FROM OUR GARDEN

barley cream and opaline, whisky baba,
agastache sorbet
18€

PINK POMELO

marmalade and sorbet, "Savoie" biscuit
18€

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

PINK POMELO

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" PORK RACK

20€ FOR 100G

*Depending on availability

*Our meats are served with potatoes, mustard condiment,
and beef gravy

MENU 5 COURSES

80€ excluding beverage
50€ food & wine pairing (6cl glasses)

WHITE ASPARAGUS

smoked Beauce chickpeas, wild garlic, mousseline sauce

RAY FROM AUDIERNE

poached, pink radishes, tarragon ravigote sauce

LINE-CAUGHT SEA BASS

fava beans, grilled spring onions, capers

SOLOGNOT LAMB

barbecued leg, pressed bok choy cabbage, Meyer lemon

PINK POMELO

marmalade and sorbet, "Savoie" biscuit

This menu is designed by Christophe Hay with the participation of Baptiste Ingouf, Corentine Gervais, 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.