



AMOUR BLANC

STARTERS

MARINATED BLUEFIN TUNA

cucumber mayonnaise, apricot pickles

25€

ZUCCHINI FLOWER

veal from our farm, Taggiasca olives, green curry

28€

GRILLED SARDINES

new potatoes, basil yoghurt, sardine garum

26€

MUSSELS FROM DUMET ISLAND

mariniere broth braised fennel,
Wagyu beef chorizo, puffed pearl barley

24€

TOMATO FROM OUR COLLECTION

oven-roasted, stracciatella, parmesan

23€

MAIN COURSES

LINE-CAUGHT MEAGRE

green peas, grilled spring onions, capers

38€

BRETON LOBSTER

eggplant and zucchini ravioli,
grilled lobster butter sabayon

45€

ADELE'S POULTRY

roasted, cooked and raw beans,
spring garlic, tetragon

28€

RED MULLET

artichoke, shiso, fish soup broth

34€

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

pine tree granite and compote, pine nut brownie,
70% Namelaka

18€

"PÂTE EN CROÛTE" WITH RED BERRIES

almond whipped cream,
raspberry sorbet and Chambord liqueur

18€

BARLEY AND AGASTACHE FROM OUR GARDEN

barley cream and opaline, whisky baba,
agastache sorbet

18€

STRAWBERRIES FROM MONT-PRÈS-CHAMBORD

Breton shortbread, vanilla ganache,
green shiso sorbet

18€

TODAY'S MENU*

41 euros

STARTER

MAIN COURSE

DESSERT

*From Monday to Friday & excluding public holidays

Served only at lunch

CHILDREN'S MENU

35 euros

TOMATO FROM OUR COLLECTION

POULTRY OR WHITE FISH

garden vegetables or potatoes

STRAWBERRIES FROM
MONT-PRÈS-CHAMBORD

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)

TOMATO FROM OUR COLLECTION

oven-roasted, stracciatella, parmesan

MUSSELS FROM DUMET ISLAND

mariniere broth braised fennel, Wagyu beef chorizo, puffed pearl barley

LINE-CAUGHT MEAGRE

green peas, grilled spring onions, capers

ADELE'S POULTRY

roasted, cooked and raw beans, spring garlic, tetragon

STRAWBERRIES FROM MONT-PRÈS-CHAMBORD

Breton shortbread, vanilla ganache, green shiso sorbet

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