



AMOUR BLANC

Loire Valley booklet

4 courses • 80€
food and wine pairing (6cl each glasses) • 40€

Mullet from our rivers

gravlax-style, red cabbage, rhubarb, escabeche jelly, nigella seeds

Loire catfish

lacquered, miso leeks, matelote sauce, bergamot

“Roi Rose” from Touraine

pork tenderloin, artichoke and carrots from our garden, mint-infused jus

Assortment of matured cheeses +21€

from our local producers, garden salad

Strawberry Charlotte

light vanilla cream, strawberry juice, tarragon pesto, herb sorbet

Journey along the Loire

6 courses • 120€
food and wine pairing (6cl each glasses) • 60€

Asparagus from our garden

raw and cooked, herb ice cream, elderflower, kumquats

Squid

gently set, ink sauce, brown shrimp toast

Julie's Egg

Wagyu black pudding, distiloire red Vermouth, watercress, onion chips

Sea bream

slow-cooked, peas, pine nuts, lovage

Lamb

saddle cut, paired with celery and juniper, crisp rissole, Faronville gin

Assortment of matured cheeses +21€

from our local producers, garden salad

Rhubarb

candied and rhubarb gel, meringue, whipped cream, acacia ice cream

Asparagus from our garden - 23€
raw and cooked, herb ice cream, elderflower, kumquats

Squid - 26€
gently set, ink sauce, brown shrimp toast

Julie's Egg - 22€
Wagyu black pudding, distiloire red Vermouth, watercress, onion chips

Mullet from our rivers - 25€
gravlax-style, red cabbage, rhubarb, escabeche jelly, nigella seeds

Sea bream - 34€
slow-cooked, peas, pine nuts, lovage

Loire catfish - 28€
lacquered, miso leeks, matelote sauce, bergamot

"Roi Rose" from Touraine - 29€
pork tenderloin, artichoke and carrots from our garden, mint-infused jus

Lamb - 35€
saddle cut, paired with celery and juniper, crisp rissole, Faronville gin

Assortment of matured cheeses - 21€
from our local producers, garden salad

Rhubarb - 18€
candied and rhubarb gel, meringue, whipped cream, acacia ice cream

Strawberry Charlotte - 18€
light vanilla cream, strawberry juice, tarragon pesto, herb sorbet

"Fleur de Loire" Chocolate - 18€
Guanaja 70%, streusel crisp, cocoa-nib espuma, stracciatella ice cream

"Petits Amours" menu

up to 12 years old - 35€

Peas from our garden

Poultry or white fish
garden vegetables or dauphine potatoes

Chocolate