



AMOUR BLANC

Loire Valley booklet

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

Mullet from our rivers

gravlax-style, cherry, verbena oil, almond, snow peas

Trout

poached, variation of beetroot and raspberry, samphire

“Roi Rose” from Touraine

pork tenderloin, zucchini and carrots from our garden, assorted 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€

Quail

“chaud-froid” style, crispy eggplant, marigold, sobacha

Cuttlefish

gently seared tagliatelle, ink sauce, brown shrimp cream

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

Cheses and Desserts

Main courses

Starters

Quail - 24€

"chaud-froid" style, crispy eggplant, marigold, sobacha

Cuttlefish - 26€

gently seared tagliatelle, ink sauce, brown shrimp cream

Julie's Egg - 22€

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

Mullet from our rivers - 23€

gravlax-style, cherry, verbena oil, almond, snow peas

Sea bream - 34€

slow-cooked, peas, pine nuts, lovage

Trout - 28€

poached, variation of beetroot and raspberry, samphire

"Roi Rose" from Touraine - 28€

pork tenderloin, zucchini and carrots from our garden, assorted 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

Children



*Kindly notify us of any food allergies or intolerances
The list of allergens is available upon request.
Net prices in euros. VAT and service included.*