



AMOUR BLANC

STARTERS

RABBIT GALLANTINE

mustard from Orléans, carrots from our garden,
elderflower

24€

SOLOGNOT PORK PIE

pink radish, radish tops condiment,
red Kampot pepper

28€

GRILLED SARDINES

new potatoes, basil yoghurt, sardine garum

26€

MUSSELS FROM DUMET ISLAND

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

23€

WHITE ASPARAGUS

smoked Beauce chickpeas, wild garlic,
mousseline sauce

25€

MAIN COURSES

LINE-CAUGHT SEA BASS

green peas, 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€

RED MULLET

artichoke, shiso, fish soup broth

36€

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€

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€

STRAWBERRIES FROM MONT-PRÈS-CHAMBORD

candied and as a jus, Brittany shortbread,
Acacia flower ganache

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

WHITE ASPARAGUS

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)

WHITE ASPARAGUS

smoked Beauce chickpeas, wild garlic, mousseline sauce

MUSSELS FROM DUMET ISLAND

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

LINE-CAUGHT SEA BASS

green peas, grilled spring onions, capers

SOLOGNOT LAMB

barbecued leg, pressed bok choy cabbage, Meyer lemon

STRAWBERRIES FROM MONT-PRÈS-CHAMBORD

candied and as a jus, Brittany shortbread, Acacia flower ganache

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.