



AMOUR BLANC

## STARTERS

### CELESTINE'S EGG

cauliflower varieties, Dubarry velouté,  
chervil oil  
**24€**

### LANGOUSTINE

ricotta ravioli, Mexican tarragon bisque  
**32€**

### CRAB MEAT

grilled leek, creamy sauce, nasturtium  
**28€**

### BIGHORN MUTTON PIE

foie gras, Wagyu beef lard,  
beetroot condiment  
**27€**

### FOIS GRAS CONFIT

carrot from our garden,  
flat parsley condiment  
**34€**

## MAIN COURSES

### HAND DIVED SCALLOPS

butternut squash from Berry, samphire  
**36€**

### LOIRE CATFISH

creamy potato, caramelized broth  
**26€**

### ADELE'S POULTRY

roasted supreme and confit leg,  
gratin of Swiss chard, black garlic  
**27€**

### SOLOGNE ZANDER

meunière-style, pointed cabbage, brown butter  
**31€**

### SENATOR COUTEAUX'S "À LA ROYALE" HARE

in crispy ravioli, foie gras butter sauce  
**45€**

## CHEESES & DESSERTS

### ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad  
**21€**

### POACHED PEAR

carrot honey cream, cinnamon ice cream,  
elderflower vinegar  
**17€**

### "FLEUR DE LOIRE" CHOCOLATE

buckwheat ice cream, chocolate cream,  
cocoa nib nougatine  
**17€**

### COFFEE TIRAMISU

ladyfinger, Cascara mousse,  
caramelized coffee ice cream  
**17€**

### RUBINETTE APPLE

tatin-style, crème fraîche, cider caramel,  
green apple sorbet  
**17€**

### HAZELNUT FROM LA GRANDE VOVE FARM

hazelnut streusel and mousse,  
mandarin sorbet  
**17€**

## 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

RUBINETTE APPLE

## 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" LOCAL PORK RACK  
20€ FOR 100G

\*Depending on availability

## MENU

### 5 COURSES

80€ excluding beverages  
130€ food & wine pairing

#### BIGHORN MUTTON PIE

foie gras, Wagyu beef lard, beetroot condiment

#### CELESTINE'S EGG

cauliflower varieties, Dubarry velouté, chervil oil

#### HAND DIVED SCALLOPS

butternut squash from Berry, samphire

#### ADELE'S POULTRY

roasted supreme and confit leg, gratin of Swiss chard, black garlic

#### HAZELNUT FROM LA GRANDE VOYE FARM

hazelnut streusel and mousse, mandarin sorbet

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