



AMOUR BLANC

STARTERS

MACKEREL FROM "LE CROISIC"

"Orleans" mustard, grilled leek,
iodized "consommé"
25€

STUFFED CABBAGE

langoustine, hazelnuts from "La Grande Vove"
farm, creamy tarragon bisque
32€

DIVE-CAUGHT SCALLOPS

as tartare, red lime, Dubarry "velouté"
28€

CELESTINE'S EGG

ravioles with garden herbs,
"Touraine" gouda, parsley juice
24€

"PETIT GRIS" FROM CHEVERNY

celery, dandelion wine,
pearl barley puffed with lovage
27€

MAIN COURSES

MONKFISH MATELOTE

cave-grown mushroom, spring onions,
Cheverny red wine sauce
36€

SOLOGNOT PORK FILLET

larded, garden crosne, lamb's lettuce cream
30€

ADELE'S POULTRY

roasted, assorted cabbages,
yuzu juice, garden ginger
28€

LINE-CAUGHT POLLACK

confit in citrus butter, white turnip
32€

CHARLIE & NICOLAS' VEAL SWEETBREADS

roasted with lemon thyme,
Jerusalem artichoke, garden cress
41€

CHEESES & DESSERTS

ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad
21€

"BEURRÉ HARDY" PEAR

poached with Tahaa vanilla, buttermilk,
salted butter caramel
18€

"FLEUR DE LOIRE" CHOCOLATE

creamy, smoked tea whipped cream,
green cardamom ice cream
16€

COFFEE TIRAMISU

sponge cake, Cascara mousse,
caramelised coffee ice cream
18€

"REINE DES REINETTES" APPLE

leaf by leaf, coriander seed praline,
fresh cream whipped cream
18€

PINK POMELO

marmalade and sorbet, "Savoie" biscuit
18€

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

PINK POMELO

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

*Our meats are served with potatoes, mustard condiment,
and beef gravy

MENU 5 COURSES

80€ excluding beverage
130€ food & wine pairing (6cl glasses)

DIVE-CAUGHT SCALLOPS

as tartare, red lime, Dubarry "velouté"

CELESTINE'S EGG

raviole with garden herbs, "Touraine" gouda, parsley juice

LINE-CAUGHT POLLACK

confit in citrus butter, white turnip

ADELE'S POULTRY

roasted, assorted cabbages, yuzu juice, garden ginger

PINK POMELO

marmalade and sorbet, "Savoie" biscuit

This menu is designed by Christophe Hay with the participation of Baptiste Ingouf, Massimiliano d'Amico, Corentine Gervais, 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.