



AMOUR BLANC

Loire en lumière

An Exceptional Dinner and Fireworks

GARDEN ZUCCHINI TARTLETS

Sardines, sour cream, mint

TOMATOES FROM OUR COLLECTION

Tomato and verbena water, tomato-blackcurrant sorbet

BRITTANY BLUE LOBSTER

Roasted in butter, celeriac risotto with summer truffles, Chenin de Loire sauce

WAGYU BEEF FROM OUR FARM

Smoked potato mousse, eryngii mushrooms, wild thyme jus

BAKED ALASKA

Joconde sponge cake, verbena parfait, fresh peaches, peach sorbet

Special dinner of Saturday, August 29th • 120 €

Food and Wine Pairing • 60 €

This menu was created by Christophe Hay with the participation of
Nicolas Jimenez and their teams