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CHRISTOPHE HAY

9 COURSES

260€

with wine pairing* 390 €

with "Prestige" wine pairing 470 €

(9 glasses of 6cl)

with soft pairing 335 €

SOLOGNE CAVIAR SELECTION

lemon cucumber, smoked sturgeon, cottage cheese, verbena

MY GRANDMOTHER'S ZANDER WITH MAYONNAISE

celtuce, salted bleak, rosa geranium

TOMATO MEDLEY FROM OUR COLLECTION

Orléans mustard, crispy napoleon, shiso, tomato water

BARBUS CRÊPE SOUFFLÉ

flambéed with Loire Gin, ground ivy

"À LA CHAMBORD" CARP

aestivum truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

side by side, French beans, garden ginger, garum

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs

MISTER MERCIER'S STRAWBERRIES

fresh and candied, linden, farm milk

« FLEUR DE LOIRE » CHOCOLATE

cocoa flower, mucilage condiment, candied fresh bean, bitter cocoa

This 9-service tasting menu is served until 1:30pm at lunch and until 9:30pm at dinner and served for the entire table. Thank you for your understanding.

For children under 12, half portions at 50% discount are available.

We remain at your disposal to help you with any intolerance or allergy you may have.

This menu was designed by Christophe Hay with the participation of Baptiste Ingouf and Suzanne Vannier as well as Clément Réauté for the pastries, along with their teams.

Net prices in euros. VAT and service included. | *Alcohol abuse is dangerous for health.



CHRISTOPHE HAY

6 COURSES

180
with wine pairing* 260 €
with "Prestige" wine pairing 320 €
(6 glasses of 6cl)
with soft pairing 225 €

ZUCCHINI FLOWER

stuffed, Beauce chickpeas, nasturtium, Loire Valley mole

MY GRANDMOTHER'S ZANDER WITH MAYONNAISE

celtuce, salted bleak, rosa geranium

TOMATO MEDLEY FROM OUR COLLECTION

Orléans mustard, crispy napoleon, shiso, tomato water

LOIRE MULLET

in seaweed steam, white turnip, Beauce spirulina, vegetable juice

SUMMER ROE DEER VENISON

graffiti eggplant, chanterelles, Julie's black garlic, goji berries

OR

WAGYU BEEF FROM OUR FARM

side by side, French beans, garden ginger, garum

COLLECTOR'S FIGS

fresh walnuts, roasted figs in pickles, fig leaf ice cream

CHEESES

to add to your tasting menu

THE MUST-TRY LOCAL CHEESES

mesclun and condiments

GOAT CHEESE FROM THE BREVIANDE FARM

subtle mousse, shavings, tapered pear, wild flowers and herbs

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CHRISTOPHE HAY


4 COURSES

110€
with wine pairing* 160 €
with "Prestige" wine pairing 200 €
(4 glasses of 6cl)
with soft pairing 140 €

MENU SERVED FOR LUNCH ONLY
EXCLUDING WEEKENDS AND BANK HOLIDAYS


ZUCCHINI FLOWER

stuffed, Beauce chickpeas, nasturtium, Loire Valley mole



LOIRE MULLET

in seaweed steam, white turnip, Beauce spirulina, vegetable juice



MILK-FED VEAL RACK

carrots, yuzu from our garden, Pithiviers almonds



PLUM AND SUNFLOWER

candied plum, sunflower shortbread, verbena,
roasted seed oil ice cream

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