



CHRISTOPHE HAY

Fleur de Loire

SOLOGNE CAVIAR SELECTION

carrot royale, carrot top pistou, garden lemongrass



MORELS FROM MAREUIL-SUR-CHER

root vegetables, cowslip flower vinegar, garden cress



ASPE "FERNAND POINT" STYLE

fresh sorghum pasta, Saumur wine sabayon




"À LA CHAMBORD" CARP

aestivum truffle, crayfish, Cheverny red wine sauce



WAGYU BEEF FROM OUR FARM

side by side, pak choi cabbage, lemon confit paste



"VALENTINE" RHUBARB AND ARONIA

sugar baked, shortbread and crispy aronia tuile



"FLEUR DE LOIRE" CHOCOLATE, PERU ORIGIN

creamy cocoa flower, cocoa nibs crumble, cascara sorbet

7-course menu 260€

€130 food and wine pairing* (7 glasses of 6cl)

€210 prestige food and wine pairing

€95 non-alcoholic pairing



CHRISTOPHE HAY

Between Loire and Sologne

WHITE ASPARAGUS

veiled in wild garlic, fish roe, "grand-mère" mousseline



LOCAL BLACK-BASS

braised endive, concentrated juices, amaranth



LOIRE SHAD

peas with agastache, almond milk, garum



ROE DEER VENISON FROM CHAMBORD

beetroot, matured caviar, citrus grand veneur sauce

or

WAGYU BEEF FROM OUR FARM

side by side, pak choi cabbage, lemon confit paste



THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments

extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

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

extra charge : 19€



CITRUS FROM OUR COLLECTION

Winner of the 2025 French Dessert Championship

citrus leaf biscuit and sorbet, sudachi, mandarin sauce

5-course menu €180

€80 food and wine pairing* (5 glasses of 6cl)

€140 prestige food and wine pairing

€60 non-alcoholic pairing



CHRISTOPHE HAY

Stroll along the Loire

*menu served for lunch only
excluding weekends and bank holidays*

WHITE ASPARAGUS

veiled in wild garlic, fish roe, "grand-mère" mousseline



LOIRE SHAD

peas with agastache, almond milk, garum



BLACK PEARL GUINEA FOWL

roasted, daikon turnip, hazelnut praline



THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments

extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

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

extra charge : 19€



POMPONA VANILLA AND SWEET CLOVER

crispy tuiles, mead, Viennese biscuit

4-course menu €110

€50 food and wine pairing* (4 glasses of 6cl)

€90 prestige food and wine pairing

€40 non-alcoholic pairing

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CHRISTOPHE HAY

Our producers



*Sylvain Arnoult
Muides, Loire fishes*

*Alain Gaillard
Fleur de Loire gardens*

*Julie Briant
Guillonville, eggs, honey and black garlic*

*Pisciculture Hennequart
Saint-Viâtre, Sologne Caviar*

*Nicolas et Charlie Praizelin
Segré, Wagyu beef from our farm*

*Vickie
Mont-Près-Chambord, aestivum truffle from my truffle patch*

*Damien Foussereau
Authon, chickpeas*

*Armand Gypteau
La Riche, Spirulina from Tours*

*Marion & Damien Breteau
Nérondes, sa Majesté la Graine*

These menus were 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.

All our meats are of French origin.
Net prices in euros. VAT and service included.
*Excessive drinking is harmful to your health.