

Ch

CHRISTOPHE HAY

At Fleur de Loire


SOLOGNE CAVIAR SELECTION

yacón, smoked sturgeon, egg yoke confit, sorrel



BLACK TRUFFLE

pressed chard, rye bread, ivory sauce




BARBUS CRÊPE SOUFFLÉ

flambéed with Loire Gin, Hedgehog mushroom, marigold



"À LA CHAMBORD" CARP

melanosporum truffle, crayfish, Cheverny red wine sauce




WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum



POMPONA VANILLA AND SWEET CLOVER

crispy tiles, mead, spritz cookie



SATSUMA MANDARIN

sour cream, flower vinegar, citrus peppercorns from
our greenhouse

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Between Loire and Sologne

POACHED CATFISH

Perch brown lettuce, citron, Caesar salad



BLACK TRUFFLE

pressed chard, rye bread, ivory sauce



VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth



BIGHORN MUTTON FROM CHAMBORD

pak choi and horn of plenty mushroom cake, sour cane apple

or

WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum



« FLEUR DE LOIRE » CHOCOLATE

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

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Stroll along the Loire

ESCABECHE HEN PHEASANT

spaghetti squash, beef bacon, cowslip vinegar



VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth



TOURAINNE GELINE CHICKEN

« up and down », carrot, Berry amaranth



OAK ACORN & WILD BERRIES

soft mousse and shortbread, goji berries and Sichuan pepper vinaigrette, cascara ice cream

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Back to hunt

ESCABECHE HEN PHEASANT

spaghetti squash, beef bacon, cowslip vinegar




MONSEIGNEUR DE QUINCEY'S HAT

with three feathered game, bernache condiment, fish mint




BIGHORN MUTTON FROM CHAMBORD

pak choi and horn of plenty mushroom cake, sour cane apple



"À LA ROYALE" HARE

two preparations green tomato, condiment salsify



OAK ACORN & WILD BERRIES

soft mousse and shortbread, goji berries and Sichuan pepper vinaigrette, cascara ice cream

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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*

*Claudette Sevin
Mézières-lez-Cléry, plums and apples*

*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.