

SOLOGNE OSCIETRA CAVIAR

soft blinis, sour sauce, herbs oil

7-MOMENTS MENU 260€

MORELS FROM MAREUIL-SUR-CHER

stuffed and laid flat, toasted bread, wine and oil of fresh walnuts

BARBEL SOUFFLÉ CRÊPE

turnip, sage, pôchouse jus, Loire Gin

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

side by side, green asparagus, rose geranium, garum

CITRUS FROM OUR COLLECTION

Winner of the 2025 French Dessert Championship
citrus leaf biscuit and sorbet, sudachi, mandarin sauce

SINGLE-ORIGIN COSTA RICA CHOCOLATE

whipped ganache, candied garden ginger, caramel, puffed meringue

FOOD & DRINK PAIRINGS
ONE 6CL GLASS PER SERVICE

FOOD AND WINE PAIRING 130€
PRESTIGE FOOD AND WINE PAIRING 210€
NON-ALCOHOLIC PAIRING 130€



MEMORY OF A SUNDAY LUNCH

grandmother-style white asparagus from our garden, "coucou" flowers

5-MOMENTS MENU 180€

MORELS FROM MAREUIL-SUR-CHER

stuffed and laid flat, toasted bread, wine and fresh walnut oil

BLACK-BASS FROM SOLOGNE

meunière style, varieties of celery, plant-based butter

VENISON FROM CHAMBORD'S DOMAIN

beetroot and garden strawberry tree fruit, matured caviar, grand veneur sauce

or

WAGYU BEEF FROM OUR FARM

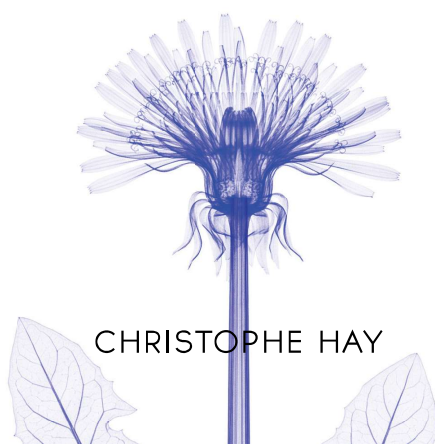
side by side, green asparagus, rose geranium, garum

STRAWBERRY, ELDERFLOWER, OXALIS

Genoa cake, farmhouse cream, marmalade and macerated strawberry, oxalis pistou, elderflower sorbet

FOOD & DRINK PAIRINGS
ONE 6CL GLASS PER SERVICE

FOOD AND WINE PAIRING 80€
PRESTIGE FOOD AND WINE PAIRING 140€
NON-ALCOHOLIC PAIRING 80€



CHRISTOPHE HAY

MEMORY OF A SUNDAY LUNCH

grandmother-style white asparagus from our garden, "coucou" flowers

4-MOMENTS MENU 110€

BLACK-BASS FROM SOLOGNE

meunière style, varieties of celery, plant-based butter

CHARLIE & NICOLAS' MILK-FED VEAL

pak choi, seasoned jus

FOOD & DRINK PAIRINGS

ONE 6CL GLASS PER SERVICE

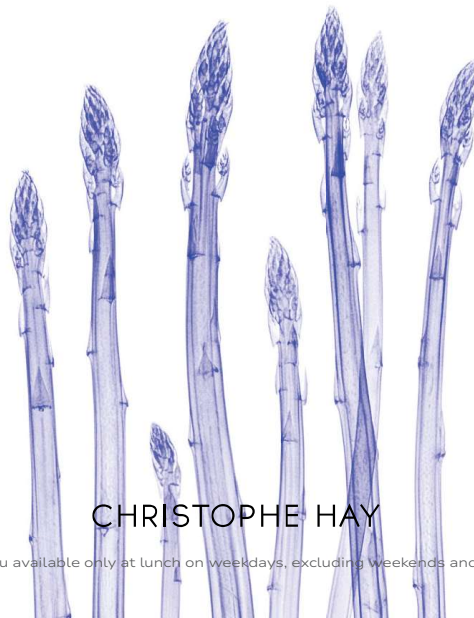
'VICTORIA' RHUBARB

Agastache poached, Cottage cheese blanc-manger, almond cream,
Rhubarb vinegar

FOOD AND WINE PAIRING 50€

PRESTIGE FOOD AND WINE PAIRING 90€

NON-ALCOHOLIC PAIRING 50€



CHRISTOPHE HAY

4-moments menu available only at lunch on weekdays, excluding weekends and public holidays.