

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



MONSEIGNEUR DE QUINCEY'S HAT

with three feathered game, bernache condiment, fish mint

extra charge : 30€



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

260€

€390 with food and wine pairing (7 glasses of 6cl)

€470 with prestige food and wine pairing

€355 with non-alcoholic pairing

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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



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€



« FLEUR DE LOIRE » CHOCOLATE

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

€180

€260 with food and wine pairing (5 glasses of 6cl)

€320 with prestige food and wine pairing

€240 with non-alcoholic pairing

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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



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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€



OAK ACORN & WILD BERRIES

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

€110

€160 with food and wine pairing (4 glasses of 6cl)

€200 with prestige food and wine pairing

€150 with non-alcoholic pairing

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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*

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

*Damien Fousereau
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.