


FLEUR DE LOIRE

7-course menu

260€

Sologne caviar selection

carrot royale, carrot top pesto, 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, bok choy cabbage, lemon confit paste, garum



Citrus from our collection

Winner of the 2025 French Dessert Championship

citrus leaf biscuit and sorbet, sudachi, mandarin sauce



« Fleur de Loire » chocolate, Peru origin

creamy cocoa flower, cocoa nibs crumble, cascara sorbet

Food & drink pairings

One 6cl glass per service

Food and wine pairing

130€

Prestige food and wine pairing

210€

Non-alcoholic pairing

95€

LOIRE AND SOLOGNE

5-course menu

180€

White asparagus

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



Local black-bass

braised endive, concentrated juices, amaranth



Loire catfish

peas with agastache, Pithiviers almonds, head's rillettes



Local Solognot lamb

green asparagus, rose geranium, tongue and sweetbread cracklings

or

Wagyu beef from our farm

side by side, bok choy cabbage, lemon confit paste, garum



Strawberry and pine tree

strawberry of Monsieur Mercier, pine cone and pickled sprouts

Food & drink pairings

One 6cl glass per service

Food and wine pairing

80€

Prestige food and wine pairing

140€

Non-alcoholic pairing

60€

STROLL ALONG THE LOIRE

4-course menu

110€

Menu served for lunch only excluding weekends and bank holidays.

White asparagus

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



Loire catfish

peas with agastache, Pithiviers almonds, head's rillettes



Black pearl guinea fowl

roasted, daikon turnip, hazelnut praline



« Valentine » rhubarb and aronia

sugar baked, shortbread and crispy aronia tuile

Food & drink pairings

One 6cl glass per service

Food and wine pairing

50€

Prestige food and wine pairing

90€

Non-alcoholic pairing

40€

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.