

FLEUR DE LOIRE

7-course menu

260€

Sologne caviar selection

carrot royale, carrot top pesto, garden lemongrass



Memory of a stuffed zucchini flower

poultry essence, verbena



Loire mullet

steamed with seaweed, white turnip, dashi from the Loire



« À la Chambord » carp

aestivum truffle, crayfish, Cheverny red wine sauce



Wagyu beef from our farm

side by side, French beans, garden ginger, garum



Strawberry and pine tree

strawberry of Monsieur Mercier, pine cone and pickled sprouts



Julie's redcurrant soufflé

pistou and nettle shortcrust pastry, honeyberry and blackcurrant pepper

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€

Shades of tomato

shiso, globetrotting pepper blend, Orléans mustard

Pike draped in celtuce

primrose flower vinegar, fresh peanuts

Loire catfish

peas with agastache, Pithiviers almonds, head's rillettes

Summer roe deer venison

garden corn varieties, gooseberry, "grand veneur" sauce

or

Wagyu beef from our farm

side by side, French beans, garden ginger, garum

« 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

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.

Shades of tomato

shiso, pepper, Orléans mustard



Loire catfish

peas with agastache, Pithiviers almonds, head's rillettes



Racan hen

lemon-scented heights, white aubergine, basil



Orléanais cherry

confit and cherry blossom granita, elderflower

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.