



AMOUR BLANC

STARTERS

WHITE ASPARAGUS FROM OUR GARDEN

double cream, cowslip vinegar,
puffed buckwheat
22€

SEA BREAM

cooked in white wine, various
radishes, mertensia
27€

MUSLE FROM THE DUMET ISLE

kohlrabi, tarragon zabaione
23€

PURPLE ARTICHOKE

Wagyu beef ham, nasturtium, topped
with condiments
24€

GRILLED MACKEREL

French peas, spring onions, agastache
25€

MAIN COURSES

LOIRE RIVER ALOSA

broccolini, sorel sauce
31€

POLLOCK

white turnip, greedy peas, wasabina
26€

ADELE'S POULTRY

confit leg, roasted supreme, pak choi
27€

BROWNEED SWEETBREAD

varieties of carrots, Swiss chard, sage jus
41€

SOLOGNOT LAMB LEG

«Voltaire» green asparagus, wild garlic
35€

CHEESES & DESSERTS

SELECTION OF MATURED CHEESES

from our local producers, garden salad
21€

RHUBARB MILLEFEUILLE

Tahiti vanilla, lemon thyme sorbet
17€

POMELO AND JASMIN

crispy meringue, marmelade, jasmin tea
ice cream and ganache
17€

SOLOGNE STRAWBERRY

muesli shortbread ladyfinger, vanilla cream,
garden herbs sorbet
17€

"FLEUR DE LOIRE" CHOCOLATE SOUFFLÉ TART

cocoa shortbread, mascarpone ice cream
17€

HONEY FROM OUR HIVES

as a mousse, gavotte, orange sorbet
17€

MENU OF THE DAY*

39 euros

STARTER

MAIN COURSE

DESSERT

*From Monday to Friday & excluding Public Holidays
Served at lunchtime only

CHILDREN'S MENU

35 euros

WHITE ASPARAGUS FROM OUR GARDEN

double cream, cow slip vinegar,
puffed buckwheat

POULTRY OR WHITE FISH

vegetables or potatoes from our garden

VANILLA MILLEFEUILLE

OUR MATURED MEATS*

All our meats are of French origin

WAGYU BEEF RACK

25€ FOR 100G

WAGYU BEEF RIB EYE

30€ FOR 100G

"MONTBELIARDE" BEEF RACK

18€ FOR 100G

"MONTBELIARDE" BEEF RIB EYE

20€ FOR 100G

"SOLOGNE" LOCAL PORK RACK

19€ FOR 100G

*Depending on availability

MENU

5 COURSES

80€ excluding beverages
130€ food & wine pairing

WHITE ASPARAGUS FROM OUR GARDEN

double cream, cow slip vinegar, puffed buckwheat

SEA BREAM

cooked in white wine, various radishes, mertensia

LOIRE RIVER ALOSA

broccolini, sorrel sauce

ADELE'S POULTRY ROAST

confit leg, roasted supreme, pak choi

SOLOGNE STRAWBERRY

muesli shortbread ladyfinger, vanilla cream, garden herbs sorbet

This menu was created by Christophe Hay with the participation of Baptiste Ingouf, Corentin Poyau and their team.

We are at your service in case of intolerance and allergie.
The list of allergens is available at Fleur de Loire's front desk.
Net prices in euros. VAT and service included.