

Ch

CHRISTOPHE HAY

9 COURSES

260 €
with wine pairing* 390 €
with "Prestige" wine pairing 470 €
(9 glasses of 6cl)
with soft pairing 335 €

SOLOGNE CAVIAR SELECTION

French peas, smoked sturgeon, lemon balm

ESCABECHE CHUB

radish varieties, fish and radish tops butter

MORCHELLA

celeriac, tomme from Tours, dandelion wine

BARBUS CRÊPE SOUFFLÉ

Cointreau "flambé", Caves des Lys mushrooms, red lime

"À LA CHAMBORD" CARP

melanosporum truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

"side by side", marinated and cooked, sweet potato, garum

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs

MISTER MERCIER'S STRAWBERRIES

fresh and candied, linden, farm milk

HAZELNUT SOUFFLÉ

creamy mandarin, gianduja, tansy

This 9-service tasting menu is served until 1:30pm at lunch and until 9:30pm at dinner and served for the entire table. Thank you for your understanding.

For children under 12, half portions at 50% discount are available.

We remain at your disposal to help you with any intolerance or allergy you may have.

Net prices in euros. VAT and service included. | *Alcohol abuse is dangerous for health.

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CHRISTOPHE HAY

6 COURSES

180 €

with wine pairing* 260 €

with "Prestige" wine pairing 320 €

(6 glasses of 6cl)

with soft pairing 225 €

"VOLTAIRE" GREEN ASPARAGUS

Berry grown amaranth, lamuim, bottarga

ESCABECHE CHUB

radish varieties, fish and radish tops butter

MORCHELLA

celeriac, tomme from Tours, dandelion wine

ALOSA

white asparagus from our garden,
shad's head based condiment, bergamot

SOLOGNE LAMB

pak choi cabbage, sorghum, agastache oil

OR

WAGYU BEEF FROM OUR FARM

"side by side", marinated and cooked, sweet potato, garum

CITRON FROM OUR GREENHOUSE

Bouddha's hand petal, iced berligot with sudashi, leaf oil

CHEESES

to add to your tasting menu

THE MUST-TRY LOCAL CHEESES

mesclun and condiments

GOAT CHEESE FROM THE BREVIANDE FARM

subtle mousse, shavings, tapered pear, wild flowers and herbs

This menu was designed by Christophe Hay with the participation of Baptiste Ingouf, Suzanne Vannier and their team.

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CHRISTOPHE HAY

4 COURSES

110 €

with wine pairing* 160 €
with "Prestige" wine pairing 200 €
(4 glasses of 6cl)
with soft pairing 140 €

MENU SERVED FOR LUNCH ONLY
EXCLUDING WEEKENDS AND BANK HOLIDAYS

ESCABECHE CHUB

radish varieties, fish and radish tops butter

ALOSA

white asparagus from our garden,
shad's head based condiment, bergamot

BLACK PEARL GUINEA FOWL

yam from Saint-Claude, lemongrass from our garden

POMPONA VANILLA

70% chocolate from Peru, vanilla water, smooth caramel



le Collège
Culinair
de France

OUR PRODUCERS

Sylvain Arnoult in Muides, Loire fishes

Alain Gaillard at Fleur de Loire gardens

Julie Briant at Guillonville, eggs and honey

Pisciculture Hennequart at Saint-Viâtre, Caviar de Sologne

Nicolas & Charlie Praizelin at Segré, Wagyu beef from our production

Claudette Sevin at Mézières-Les-Clery, apples and pears

Damien Fousseureau in Authon, chickpeas

Julien Pascal in New Caledonia, Pompona vanilla

Marion & Damien Breteau in Nérondes, sa Majesté la Graine

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