



AMOUR BLANC

STARTERS

CELESTINE'S EGG

cocotte style, mushrooms, chestnut
25€

LANGOUSTINE

ricotta ravioli, Mexican tarragon bisque
32€

CRAB MEAT

grilled leek, creamy sauce, marigold
28€

WILD DUCK PITHIVIERS

foie gras, pointed cabbage, confit legs
27€

FOIS GRAS CONFIT

carrot variety from our garden,
flat parsley condiment
39€

MAIN COURSES

HAND DIVED SCALLOPS

butternut squash from Berry, samphire
36€

LOIRE CATFISH

sweet potato gnocchi, piquillo condiment
29€

ADELE'S POULTRY

roasted supreme and confit leg,
gratin of Swiss chard, black garlic
27€

CHAMBORD BIGHORN MUTTON

in crepinette, Pompadour apple,
Grand Veneur sauce
35€

SENATOR COUTEAUX'S "À LA ROYALE" HARE

in crispy ravioli, foie gras butter sauce
45€

CHEESES & DESSERTS

ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad
21€

POACHED PEAR

carrot honey cream, cinnamon ice cream,
elderflower vinegar
17€

"FLEUR DE LOIRE" CHOCOLATE

70% brownie, Chantilly cream and
cardamom ice cream
17€

COFFEE TIRAMISU

ladyfinger, Casara mousse,
caramelized coffee ice cream
17€

RUBINETTE APPLE

tatin-style, crème fraîche, cider caramel,
green apple sorbet
17€

"ÎLE FLOTTANTE"

Taha'a vanilla custard, smooth caramel,
buckwheat
17€

TODAY'S MENU*

39 euros

STARTER

MAIN COURSE

DESSERT

*From Monday to Friday & excluding public holidays
Served only at lunch

CHILDREN'S MENU

35 euros

CELESTINE'S EGG
& MUSHROOMS

POULTRY OR WHITE FISH
garden vegetables or potatoes

"ÎLE FLOTTANTE"

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

CRAB MEAT

grilled leek, creamy sauce, marigold

FOIS GRAS CONFIT

carrot variety from our garden, flat parsley condiment

HAND DIVED SCALLOPS

butternut squash from Berry, samphire

ADELE'S POULTRY

roasted supreme and confit leg, gratin of Swiss chard, black garlic

"ÎLE FLOTTANTE"

Taha'a vanilla custard, smooth caramel, buckwheat

This menu is designed by Christophe Hay with the participation of Baptiste Ingouf, Corentin Poyau, Diane Billiet for pastry 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.