

Au fil de la Loire



Lunch Menu • 41€

From April 20 to 24

“Pôchouse”

pike quenelle, wels catfish accras, Loire zander, tarragon, fennel

Megrim

spelt risotto, carrot, ginger, turmeric, herbs from our garden

Strawberry

tarragon pesto, mint and coriander sorbet, pine nut espuma



This menu was created by Christophe Hay with the collaboration of Alexi Venuat and their teams.

Three-course set menu available weekdays at lunch only, excluding weekends and public holidays.