



AMOUR BLANC

EASTER MENU

110€ excluding beverage
50€ food & wine pairing (6cl glasses)

SOLOGNE CAVIAR

white asparagus, Beauce chickpeas, mousseline cream
Sancerre 2023, François Crochet

EASTER "PÂTÉ"

veal from our farm, "Célestine egg", purslane
Alsace « Bollenberg » 2020, Valentin Zusslin

LOIRE SHAD

fava bean, Florence red onion, purple sorrel
Bordeaux « C de Sec » 2020, Château Closiot

SOLOGNOT LAMB

herb-stuffed leg, artichoke, pink garlic
Vin de Corse « Hemera » 2022, Domaine Vico

"MONT-PRÈS-CHAMBORD" STRAWBERRY

"Savoie" biscuit, raw milk yogurt, shiso
VDF « Frizzette » 2022, Les Terres Bariolées

This menu was created by Christophe Hay with the participation
of Baptiste Ingouf and their teams.