



AMOUR BLANC

## Loire Valley booklet

4 courses • 80€  
food and wine pairing (6cl each glasses) • 40€

### Mullet from our rivers

*gravlax-style, red cabbage, rhubarb, escabeche jelly, nigella seeds*

### Loire catfish

*lacquered, miso leeks, matelote sauce, bergamot*

### “Roi Rose” from Touraine

*pork tenderloin, artichoke and carrots from our garden, mint-infused jus*

### Assortment of matured cheeses +21€

*from our local producers, garden salad*

### French toast brioche

*roasted vanilla ice cream, salted butter caramel sauce,  
raw-cream whipped cream*

## Journey along the Loire

6 courses • 120€

food and wine pairing (6cl each glasses) • 60€

### Green asparagus from our garden

*raw and cooked, herb ice cream, elderflower, kumquats*

### Squid

*gently set, ink sauce, brown shrimp toast*

### Julie's Egg

*Wagyu black pudding, distiloire red Vermouth, watercress, onion chips*

### Sea bream

*slow-cooked, peas, pine nuts, lovage*

### Lamb

*saddle cut, paired with celery and juniper, crisp rissole, Faronville gin  
or Wagyu beef from our farm • supplement 20€ per 100g*

### Assortment of matured cheeses +21€

*from our local producers, garden salad*

### Pavlova

*garden citrus, jasmine chantilly, grapefruit sorbet, Campari*

Green asparagus from our garden - 23€  
*raw and cooked, herb ice cream, elderflower, kumquats*

Squid - 26€  
*gently set, ink sauce, brown shrimp toast*

Julie's Egg - 22€  
*Wagyu black pudding, distiloire red Vermouth, watercress, onion chips*

Mullet from our rivers - 25€  
*gravlax-style, red cabbage, rhubarb, escabeche jelly, nigella seeds*

Sea bream - 34€  
*parsnip in various textures, kumquats, "beurre blanc", cardamom*

Loire catfish - 28€  
*lacquered, miso leeks, matelote sauce, bergamot*

"Roi Rose" from Touraine - 29€  
*pork tenderloin, artichoke and carrots from our garden, mint-infused jus*

Lamb - 35€  
*saddle cut, paired with celery and juniper, crisp rissole, Faronville gin*

Wagyu beef from our farm - 30€/100g  
*artichoke and carrots from our garden, beef jus*

Assortment of matured cheeses - 21€  
*from our local producers, garden salad*

French toast brioche - 18€  
*roasted vanilla ice cream, salted butter caramel sauce, raw-cream whipped cream*

Barley and agastache from our garden - 18€  
*barley cream and opaline, whisky baba, agastache sorbet*

"Fleur de Loire" Chocolate - 18€  
*Guanaja 70%, streusel crisp, cocoa-nib espuma, stracciatella ice cream*

Pavlova - 18€  
*garden citrus, jasmine chantilly, grapefruit sorbet, Campari*

## "Petits Amours" menu

*up to 12 years old - 35€*

Peas from our garden

Poultry or white fish  
*garden vegetables or dauphine potatoes*

French toast brioche