



AMOUR BLANC

Loire Valley booklet

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

Tomato

from our garden, fennel, agastache gel, tomato sorbet

Trout from Saint-Aignan-le-Jaillard

poached, variation of beetroot and raspberry, samphire

"Roi Rose" from Touraine

pork tenderloin, zucchini and carrots from our garden, assorted jus

Assortment of matured cheeses • supplement 21€

from our local producers, garden salad

Xoco Chocolate

candied citrus from our greenhouse, buckwheat custard, chocolate ice cream

Journey along the Loire

6 courses • 120€

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

Tomato

from our garden, fennel, agastache gel, tomato sorbet

Cuttlefish

gently seared tagliatelle, ink sauce, brown shrimp cream

Quail

"chaud-froid" style, crispy eggplant, marigold, sobacha

Sea bream

slow-cooked, peas, pine nuts, herbal juice

Lamb from Sologne

saddle cut, paired with celery and juniper, crisp rissole, Faronville gin

or

Wagyu beef from our farm • supplement 20€ per 100g

Potato mille-feuille, vegetables from our garden, beef jus

Assortment of matured cheeses • supplement 21€

from our local producers, garden salad

Vine Peach

mint from our garden, poached peaches, sorbet

Starters

Tomato – 22€

from our garden, fennel, agastache gel, tomato sorbet

Cuttlefish – 26€

gently seared tagliatelle, ink sauce, brown shrimp cream

Quail – 24€

"chaud-froid" style, crispy eggplant, marigold, sobacha

Zander from Sologne – 23€

gravlax-style, cherry, verbena oil, almond, snow peas

Main courses

Trout from Saint-Aignan-le-Jaillard – 28€

poached, variation of beetroot and raspberry, samphire

Sea bream – 34€

slow-cooked, peas, pine nuts, herbal juice

"Roi Rose" from Touraine – 28€

pork tenderloin, zucchini and carrots from our garden, assorted jus

Lamb from Sologne – 35€

saddle cut, paired with celery and juniper, crisp rissole, Faronville gin

Wagyu beef from our farm – 60€ · **supplement 30€ per 100g**

Potato mille-feuille, vegetables from our garden, beef jus

Cheeses and Desserts

Assortment of matured cheeses – 21€

from our local producers, garden salad

Xoco Chocolate – 18€

candied citrus from our greenhouse, buckwheat custard, chocolate ice cream

Strawberry Charlotte – 18€

light vanilla cream, strawberry juice, tarragon pesto, herb sorbet

Vine Peach – 18€

mint from our garden, poached peaches, sorbet

"Petits Amours" menu

up to 12 years old – 35€

Peas from our garden

Poultry or white fish
garden vegetables or dauphine potatoes

Strawberry Charlotte

Children

*Kindly notify us of any food allergies or intolerances
The list of allergens is available upon request.
Net prices in euros. VAT and service included.*