

# LA CARTE

AMOUR BLANC ~ CHRISTOPHE HAY

## STARTERS

---

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>GRILLED SWEET ONION</b><br>soubise cream, Sologne buckwheat and Vickie's truffle              | 25 |
| <b>TURBALLE MACKEREL</b><br>escabèche, yuzu vinaigrette, celery                                  | 24 |
| <b>LANGOUSTINE</b><br>shellfish consommé, garden radishes                                        | 28 |
| <b>GARDEN TOMATO COLLECTION</b><br>fennel, anise hyssop, tomato sorbet                           | 22 |
| <b>VEAL FROM OUR FARM</b><br>veal tartare, garden carrot varieties,<br>Orléans mustard condiment | 26 |

## MAIN-COURSES

---

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>SAINT-AIGNAN-LE-JAILLARD TROUT</b><br>poached, variations of beetroot, raspberry and samphire                  | 28 |
| <b>YELLOW POLLACK FROM LE CROISIC</b><br>assorted courgettes, preserved lemon and ginger                          | 35 |
| <b>LUTEAU FARM-REARED GUINEA FOWL</b><br>aubergine, spiced hazelnut paste                                         | 27 |
| <b>CELLAR-GROWN MUSHROOM RAVIOLI</b><br>kale, woodland broth, cured egg yolk                                      | 25 |
| <b>WAGYU BEEF FROM OUR FARM</b><br>pressed potato, shallot condiment, elderflower vinegar<br><b>Supp 30€/100g</b> | 60 |

## CHEESE & DESSERTS

---

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| <b>ASSORTMENT OF MATURED CHEESES</b><br>from our local producers, garden salad                                | 21 |
| <b>BEURRÉ HARDY PEAR</b><br>poached with lemon balm, streusel, pear sorbet                                    | 18 |
| <b>COSTA RICAN CHOCOLATE</b><br>candied citrus from our greenhouse,<br>buckwheat custard, chocolate ice cream | 18 |
| <b>BLUEBERRY &amp; AGASTACHE</b><br>almond biscuit, agastache cream,<br>meringue and blueberry sorbet         | 18 |

# LE MENU

AMOUR BLANC ~ CHRISTOPHE HAY

## 5 MOMENTS

---

Excluding beverages **90**  
Wine pairing **55**

### **LANGOUSTINE**

shellfish consommé, garden radishes

### **GRILLED SWEET ONION**

soubise cream, Sologne buckwheat and Vickie's truffle

### **SAINT-AIGNAN-LE-JAILLARD TROUT**

poached, variations of beetroot, raspberry and samphire

### **LUTEAU FARM-REARED GUINEA FOWL**

aubergine, spiced hazelnut paste

OR

### **WAGYU BEEF FROM OUR FARM**

pressed potato, shallot condiment, elderflower vinegar

**Supp 30€/100g**

### **BEURRÉ HARDY PEAR**

poached with lemon balm, streusel, pear sorbet

## CHILDREN'S MENU

---

**35**

### **GARDEN TOMATO COLLECTION**

fennel, anise hyssop, tomato sorbet

### **POULTRY *OU* WHITE FISH**

garden vegetables or sweet potato

### **BEURRÉ HARDY PEAR**

poached with lemon balm, streusel, pear sorbet

AN ODE TO THE CARP FROM WHICH IT TAKES ITS NAME,  
AMOUR BLANC IS DEEPLY CONNECTED TO THE LOIRE.

HERE, CHEF CHRISTOPHE HAY DRAWS INSPIRATION  
FROM THE RIVER TO CREATE A SINCERE CUISINE, ROOTED  
IN THE LAND AND SHAPED BY THE WATER.

EXPERIENCE THIS SUSPENDED MOMENT ABOVE THE  
LOIRE, WHILE BELOW, THE RIVER CONTINUES ON ITS WAY.

This menu has been created by Christophe Hay and Benjamin Deshayes,  
with Clément Réauté in charge of pastry, and their teams.

Please let us know of any intolerances or allergies.  
A list of allergens is available upon request.  
Prices are in euros, including VAT and service.