

PROMENADE LIGÉRIENNE

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

« LA PETITE DES BRUYÈRES »

poached partridge in endive leaves, citrus butter, confit legs

NICA BROWN CHOCOLATE & TOASTED GRAINS

Soft biscuit, chocolate and dark beer crémeux,
soufflé tartlet and teurgoule, cacao flower ice cream

4-MOMENTS MENU 110€

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

FOOD AND WINE PAIRING 50€
PRESTIGE FOOD AND WINE PAIRING 90€
NON-ALCOHOLIC PAIRING 40€



CHRISTOPHE HAY

4-moments menu available only at lunch on weekdays, excluding weekends and public holidays.

LOIRE ET SOLOGNE

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

5-MOMENTS MENU 190€

ZUCCHINI FLOWER

stuffed, chanterelles, passion marigold, poultry essence

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

"side by side", summer-scented green beans, jalapeño, garum

FOOD & DRINK PAIRINGS

ONE GLASS PER SERVICE

MY CITRUS COLLECTION

Winner of the 2025 French Dessert Championship

citrus leaf biscuit and sorbet, sudachi, mandarin sauce

FOOD AND WINE PAIRING 100€

PRESTIGE FOOD AND WINE PAIRING 160€

NON-ALCOHOLIC PAIRING 90€



CHRISTOPHE HAY

RETOUR DE CHASSE

6-MOMENTS MENU 230€

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

PRESTIGE FOOD AND WINE PAIRING 210€

MONSEIGNEUR DE QUINCEY'S HAT

three feathers game, barnacle goose condiment, fish mint

SAUMUR « LA CHARPENTERIE »
2020, Antoine & Caroline Foucault

« LA PETITE DES BRUYÈRES »

poached partridge in endive leaves, citrus butter, confit legs

CHASSAGNE-MONTRACHET
2019, Bernard Moreau

TÊTE À TÊTE « THE PRINCE OF REEDS »

roasted breast, stuffed cabbage, foie gras, Vickie's truffle

NUITS-SAINT-GEORGES 1^{ER} CRU
« CLOS DE LA MARÉCHALE »
2022, Jacques-Frédéric Mugnier

BIGHORN MUTTON FROM CHAMBORD'S DOMAIN

charcoal-grilled saddle, snowball turnip, hazelnut, green pepper

CÔTE-RÔTIE « LA BARBARINE »
2021, Mathilde Yves Gangloff

« ANTONIN CARÊME » ROYAL HARE

consommé with fresh sorghum pasta, pomegranate, lovage

CHÂTEAU D'YQUEM
2013, 1^{er} Cru Classé Supérieur

BLACK FRUITS

steamed white, mulberry leaf vinegar, elderberry confit,
cardamom and blackberry sorbet

CHAMPAGNE 1^{ER} CRU, BRUT NATURE
« LE MONT CHAINQUEUX » BLANC DE NOIRS
2022, Élise Bougy



CHRISTOPHE HAY

FLEUR DE LOIRE

SOLOGNE OSCIETRA CAVIAR

soft blinis, sour sauce, herbs oil

7-MOMENTS MENU 270€

LOIRE MULLET

eggplant from my childhood, seasoned with purple basil, vegetable consommé

BARBEL SOUFFLÉ CRÊPE

carrot varieties, verbena, pôchouse jus, Loire Gin

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"side by side", summer-scented green beans, jalapeño, garum

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citrus leaf biscuit and sorbet, sudachi, mandarin sauce

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

FIGS AND HAZELNUTS FROM LA GRANDE VOVE

roasted in brown butter, fig leaf ice cream

FOOD AND WINE PAIRING 150€
PRESTIGE FOOD AND WINE PAIRING 230€
NON-ALCOHOLIC PAIRING 140€



CHRISTOPHE HAY