

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

4-MOMENTS MENU 110€

LOIRE MULLET

seasoned childhood aubergine, purple shiso, vegetable consommé

CHARLIE & NICOLAS' MILK-FED VEAL

pak choi, seasoned jus

RASPBERRY FROM SOLOGNE

raspberry ladyfinger and fir vinegar, creamy of Pompona vanilla and sorbet,
pine cone in syrup

FOOD & DRINK PAIRINGS

ONE 6CL GLASS PER SERVICE

FOOD AND WINE PAIRING 50€

PRESTIGE FOOD AND WINE PAIRING 90€

NON-ALCOHOLIC PAIRING 50€



CHRISTOPHE HAY

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

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

5-MOMENTS MENU 180€

ZUCCHINI FLOWER

stuffed, chanterelles, passion marigold, poultry essence

LOIRE MULLET

seasoned childhood aubergine, purple shiso, vegetable consommé

VENISON FROM CHAMBORD'S DOMAIN

beetroot and garden strawberry tree fruit, matured caviar, grand veneur sauce

or

WAGYU BEEF FROM OUR FARM

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

STRAWBERRY, ELDERFLOWER, OXALIS

Genoa cake, farmhouse cream, marmalade and macerated strawberry, oxalis pistou, elderflower sorbet

FOOD & DRINK PAIRINGS
ONE 6CL GLASS PER SERVICE

FOOD AND WINE PAIRING 80€
PRESTIGE FOOD AND WINE PAIRING 140€
NON-ALCOHOLIC PAIRING 80€



CHRISTOPHE HAY

SOLOGNE OSCIETRA CAVIAR

soft blinis, sour sauce, herbs oil

7-MOMENTS MENU 260€

ZUCCHINI FLOWER

stuffed, chanterelles, passion marigold, poultry essence

BARBEL SOUFFLÉ CRÊPE

assorted carrots, verbena, pôchouse jus, Loire Gin

« 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

CITRUS FROM OUR COLLECTION

Winner of the 2025 French Dessert Championship
citrus leaf biscuit and sorbet, sudachi, mandarin sauce

JULIE'S APRICOT

marinated, candied and roasted apricot, milk-poached millet,
diamond shortbread, poleo sage sorbet

FOOD & DRINK PAIRINGS
ONE 6CL GLASS PER SERVICE

FOOD AND WINE PAIRING 130€
PRESTIGE FOOD AND WINE PAIRING 210€
NON-ALCOHOLIC PAIRING 130€



CHRISTOPHE HAY