PROMENADE LIGÉRIENNE

PIKE FROM MY CHILDHOOD
kai-lan cabbage, passion fruit marigold mayonnaise

« À LA CHAMBORD » CARP
Vickie's truffle, crayfish, Cheverny red wine sauce

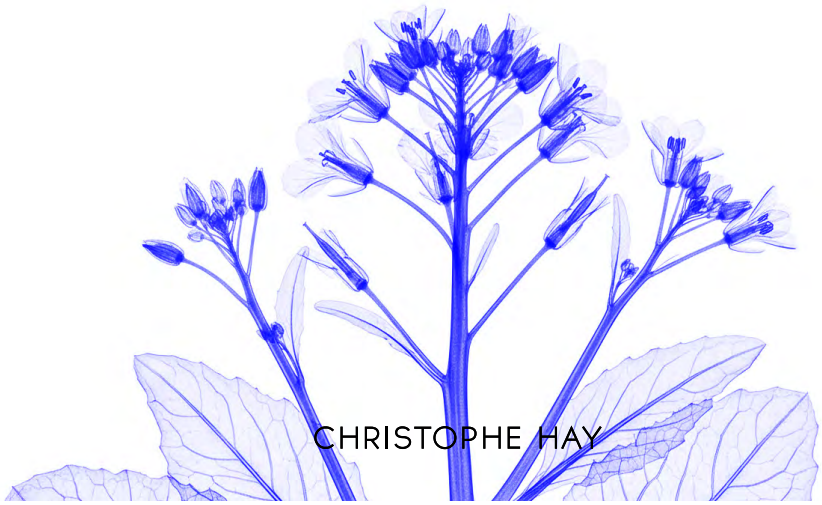
« LA PETITE DES BRUYÈRES »
poached partridge in endive leaves, citrus butter, confit legs

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

PIKE FROM MY CHILDHOOD
kai-lan cabbage, passion fruit marigold mayonnaise

SOLOGNE PORCINI MUSHROOMS
steamed with undergrowth, walnut wine sabayon

« À LA CHAMBORD » CARP
Vickie's truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM
"side by side", black salsify, chanterelle bouquet, garum

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

5-MOMENTS MENU 190€

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

FOOD AND WINE PAIRING 100€
PRESTIGE FOOD AND WINE PAIRING 160€
NON-ALCOHOLIC PAIRING 90€



CHRISTOPHE HAY

RETOUR DE CHASSE

6-MOMENTS MENU 230€

MONSEIGNEUR DE QUINCEY'S HAT
three feathers game, barnacle goose condiment, fish mint

« LA PETITE DES BRUYÈRES »
poached partridge in endive leaves, citrus butter, confit legs

TÊTE À TÊTE « THE PRINCE OF REEDS »
roasted breast, stuffed cabbage, foie gras, Vickie's truffle

BIGHORN MUTTON FROM CHAMBORD'S DOMAIN
charcoal-grilled saddle, snowball turnip, hazelnut, green pepper

« ANTONIN CARÊME » ROYAL HARE
consommé with fresh sorghum pasta, pomegranate, lovage

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

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

PRESTIGE FOOD AND WINE PAIRING 210€

SAUMUR « LA CHARPENTERIE »
2020, Antoine & Caroline Foucault

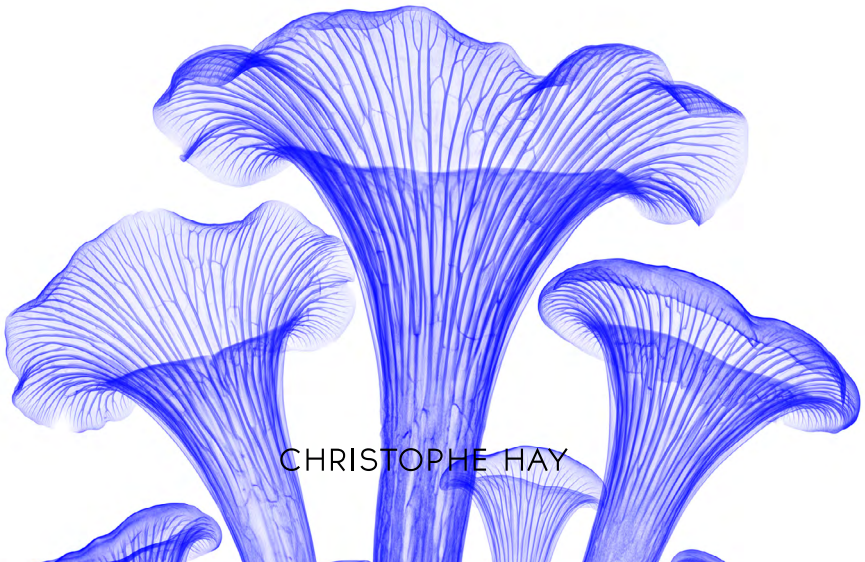
CHASSAGNE-MONTRACHET
2019, Bernard Moreau

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

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

CHÂTEAU D'YQUEM
2013, 1er Cru Classé Supérieur

CHAMPAGNE 1ER 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

BLACK-BASS FROM SOLOGNE
meunière-style, celeriac, dandelion buds, dandelion wine

BARBEL SOUFFLÉ CRÊPE
squash varieties, seed candied, fish soup « pôchouse » with Loire Gin

« À LA CHAMBORD » CARP
Vickie's truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM
"side by side", black salsify, chanterelle bouquet, garum

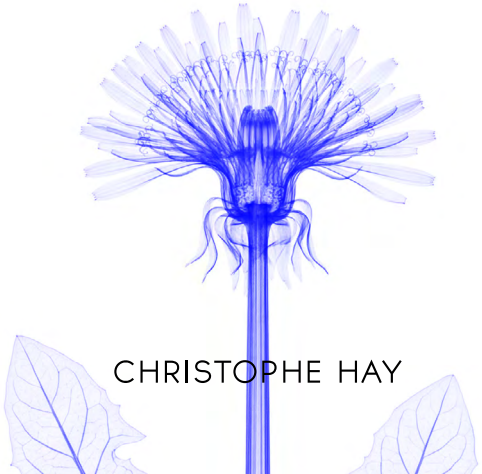
MY CITRUS COLLECTION
Winner of the 2025 French Dessert Championship
citrus leaf biscuit and sorbet, sudachi, mandarin sauce

FIGS AND HAZELNUTS FROM LA GRANDE VOVE
roasted in brown butter, fig leaf ice cream

7-MOMENTS MENU 270€

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

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



CHRISTOPHE HAY