

Ch

CHRISTOPHE HAY

At Fleur de Loire

SOLOGNE CAVIAR SELECTION

yacón, smoked sturgeon, egg yoke confit, sorrel



MONSEIGNEUR DE QUINCEY'S HAT

with three feathered game, bernache condiment, fish mint



BARBUS CRÊPE SOUFFLÉ

flambéed with Loire Gin, Ceasars' mushroom, marigold



"À LA CHAMBORD" CARP

autumn truffle, crayfish, Cheverny red wine sauce



WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum



THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments
extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs
extra charge : 19€



SUGAR BAKED QUINCE

shiso biscuit and cream, sorb confit, quince extract sherbet



« FLEUR DE LOIRE » CHOCOLATE

cocoa flower, mucilage condiment, candied fresh bean,
bitter cocoa

260€

€390 with wine pairing (7 glasses of 6cl)

€470 with prestige wine pairing

€355 with non-alcoholic pairing

Ch

CHRISTOPHE HAY

Between Loire and Sologne

POACHED CATFISH

Perch brown lettuce, citron, Caesar salad



ESCABECHE HEN PHEASANT

spaghetti squash, beef bacon, cowslip vinegar



VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth



BIGHORN MUTTON FROM CHAMBORD

Adria chard, horn of plenty mushroom,
sweet and sour cane apple

or

WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum




THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments
extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs
extra charge : 19€



BEURRE HARDY PEAR

lemongrass, agastache streusel, Olivet pear liquor sherbet

€180

€260 with wine pairing (5 glasses of 6cl)

€320 with prestige wine pairing

€240 with non-alcoholic pairing

Ch

CHRISTOPHE HAY

Stroll along the Loire

POACHED CATFISH

Perch brown lettuce, citron, Caesar salad



VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth



TOURAINE GELINE CHICKEN

« up and down », carrot, Berry amaranth



THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments

extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs

extra charge : 19€



GRAPE AND POMEGRARETE

vine leaf crispy tile, sege diplomat custard,

pomegranate sherbet

€110*

€160 with wine pairing (4 glasses of 6cl)

€200 with prestige wine pairing

€150 with non-alcoholic pairing

*Menu served at lunch only (excluding weekends and bank holidays)

Ch

CHRISTOPHE HAY

Back to hunt

ESCABECHE HEN PHEASANT

spaghetti squash, beef bacon, cowslip vinegar




MONSEIGNEUR DE QUINCEY'S HAT

with three feathered game, bernache condiment, fish mint



BIGHORN MUTTON FROM CHAMBORD

Adria chard, horn of plenty mushroom,
sweet and sour cane apple



"À LA ROYALE" HARE

two preparations green tomato, condiment salsify




THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments
extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs
extra charge : 19€



SUGAR BAKED QUINCE

shiso, biscuit and cream, sorb confit, quince extract sherbet

€195

€315 with wine pairing (5 glasses of 6cl)