

Ch

CHRISTOPHE HAY

At Fleur de Loire

SOLOGNE CAVIAR SELECTION

yacón, smoked sturgeon, egg yoke confit, sorrel




MORELS FROM MAREUIL-SUR-CHER

root vegetables, cowslip flower vinegar, garden cress



BARBUS CRÊPE SOUFFLÉ

flambéed with Loire Gin, mushrooms from the caves of Loches, marigold



"À LA CHAMBORD" CARP

melanosporum truffle, crayfish, Cheverny red wine sauce



WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum



POMPONA VANILLA AND SWEET CLOVER

crispy tiles, mead, spritz cookie



SATSUMA MANDARIN

sour cream, flower vinegar, citrus peppercorns from our greenhouse

7-course menu 260€

€130 food and wine pairing (7 glasses of 6cl)

€210 prestige food and wine pairing

€95 non-alcoholic pairing


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Between Loire and Sologne

LOCAL BLACK-BASS

braised endive, concentrated juices, amaranth



MORELS FROM MAREUIL-SUR-CHER

root vegetables, cowslip flower vinegar, garden cress



ASP "À LA FERNAND POINT"

fresh pasta with sorghum and saumur zabaione



ROE DEER VENISON FROM CHAMBORD

beetroot, matured caviar, citrus grand veneur sauce

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€



OAK ACORN AND WILD BERRIES

soft mousse and shortbread, goji berries and Sichuan pepper
vinaigrette, Cascara ice cream

5-course menu €180

€80 food and wine pairing (5 glasses of 6cl)

€140 prestige food and wine pairing

€60 non-alcoholic pairing

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Stroll along the Loire

POACHED CATFISH

Perch brown lettuce, citron, Caesar salad



ASP "À LA FERNAND POINT"

fresh pasta with sorghum and saumur zabaione



BLACK PEARL GUINEA FOWL

roasted, daikon turnip, hazelnut praline



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€



CEREALS FROM BEAUCE

hop, "Jocheong" barley, malt and beer draff, milk jam

4-course menu €110

€50 food and wine pairing (4 glasses of 6cl)

€90 prestige food and wine pairing

€40 non-alcoholic pairing