LA CARTE

AMOUR BLANC ~ CHRISTOPHE HAY

STARTERS

LANGOUSTINE 27
shellfish consommé, radishes from our garden

PERFECT EGG 24
parsnip in different textures, passion marigold, tonka bean

VEAL HEART SWEETBREADS 30
meunière-style, lamb's lettuce velouté, turnip-rooted chervil, Grenoble-style jus

SCALLOPS 28
hot and cold preparation, carrot, parsley, calamansi, scallop skirt flan, bottarga

SQUASH COLLECTION FROM OUR GARDEN 22
roasted chestnuts, butternut bao

MAIN-COURSES

ROASTED YELLOW POLLACK 35
"Comtesse de Chambord" beans, Wagyu beef chorizo from our farm, porcini mushrooms, creamy coriander sauce

STURGEON 28
meunière-style, red kuri squash gnocchis, kai lan cabbage, nasturtium "pil pil" sauce

WILD BOAR FROM CHAMBORD 28
pepper-aged, confit sunchoke, cashew nuts, pepper sauce, cognac sabayon

CELLAR-GROWN MUSHROOMS RAVIOLI 26
kale, confit egg, creamy mushroom sauce, white vermouth

WAGYU BEEF FROM OUR FARM 60
pressed potato, shallot condiment, elderflower vinegar

CHEESE & DESSERTS

ASSORTMENT OF MATURED CHEESES 21
from our local producers, salad from our garden

BEURRÉ HARDY PEAR 18
poached with lemon balm, streusel, pear sorbet

COSTA RICAN CHOCOLATE 18
candied citrus from our greenhouse, buckwheat custard, chocolate ice cream

FROZEN VANILLA FROM NEW CALEDONIA 20
soft vanilla sponge, diced apple, toasted vanilla ice cream

LE MENU

AMOUR BLANC ~ CHRISTOPHE HAY

5 MOMENTS

Excluding beverages **90**
Wine pairing **55**

LANGOUSTINE
shellfish consommé, radishes from our garden

PERFECT EGG
parsnip in different textures, passion marigold, tonka bean

STURGEON
meunière-style, red kuri squash gnocchis, kai lan cabbage, nasturtium "pil pil" sauce

WILD BOAR FROM CHAMBORD
pepper-aged, confit sunchoke, cashew nuts, pepper sauce, cognac sabayon
OR
WAGYU BEEF FROM OUR FARM
pressed potato, shallot condiment, elderflower vinegar
Supplement 30€

FROZEN VANILLA FROM NEW CALEDONIA
soft vanilla sponge, diced apple, toasted vanilla ice cream
OR
BEURRÉ HARDY PEAR
poached with lemon balm, streusel, pear sorbet

CHILDREN'S MENU

35

SQUASH SOUP

POULTRY *OR* **WHITE FISH**
mashed potatoes or vegetables from our garden

COSTA RICAN CHOCOLATE
candied citrus from our greenhouse, buckwheat custard, chocolate ice cream

AN ODE TO THE CARP FROM WHICH IT TAKES ITS NAME, AMOUR BLANC IS DEEPLY CONNECTED TO THE LOIRE.

HERE, CHEF CHRISTOPHE HAY DRAWS INSPIRATION FROM THE RIVER TO CREATE A SINCERE CUISINE, ROOTED IN THE LAND AND SHAPED BY THE WATER.

EXPERIENCE THIS SUSPENDED MOMENT ABOVE THE LOIRE, WHILE BELOW, THE RIVER CONTINUES ON ITS WAY.

This menu has been created by Christophe Hay and Benjamin Deshayes, with Clément Réauté in charge of pastry, and their teams.

Please let us know of any intolerances or allergies.
A list of allergens is available upon request.
Prices are in euros, including VAT and service.