

AU FIL DE LA LOIRE

AMOUR BLANC ~ CHRISTOPHE HAY

LUNCH MENU

41

From September 28th to October 2nd 2026

CORN IN VARIOUS TEXTURES

hummus, pickles, parmesan popcorn

ROASTED LAMB

radishes and early-season potimarron from our garden

ÎLE FLOTTANTE

tarragon, citron gel, acacia ice cream

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

Three-moment menu available weekdays at lunch only, excluding weekends and public holidays.