AU FIL DE LA LOIRE

AMOUR BLANC ~ CHRISTOPHE HAY

LUNCH MENU

41

From November 9th to 13th 2026

ZANDER QUENELLE
jumbo shrimp bisque, carapace oil

ROASTED LAMB
grilled cabbage, orange condiment

COFFEE AND VANILLA MILLEFEUILLE
vanilla ice cream and diplomat cream, almond and coffee praline

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.