

PROMENADE LIGÉRIENNE

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

4-MOMENTS MENU 110€

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

CHARLIE & NICOLAS' MILK-FED VEAL

pak choi, seasoned jus

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

STRAWBERRY, ELDERFLOWER, OXALIS

genoa cake, farmhouse cream, marmalade and macerated strawberry,
oxalis pistou, elderflower sorbet

FOOD AND WINE PAIRING 50€
PRESTIGE FOOD AND WINE PAIRING 90€
NON-ALCOHOLIC PAIRING 50€



CHRISTOPHE HAY

4-moments menu available only at lunch on weekdays, excluding weekends and public holidays.

LOIRE ET SOLOGNE

EARLY-SEASON TOMATO FROM THE ORLÉANAIS

confit, peated cream and water, pepper tree leaves

6-MOMENTS MENU 180€

ZUCCHINI FLOWER

stuffed, chanterelles, passion marigold, poultry essence

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

SUMMER VENISON SMOKED WITH CORN LEAVES

seasonal condiments, gooseberry, agastache, mezcal jus

or

WAGYU BEEF FROM OUR FARM

"side by side", summer-scented green beans, jalapeño, garum

MY CITRUS COLLECTION

Winner of the 2025 French Dessert Championship

citrus leaf biscuit and sorbet, sudachi, mandarin sauce

FOOD & DRINK PAIRINGS

ONE GLASS PER SERVICE

POACHED PEACH

infusion, candied leaf, green and purple shiso ice cream

FOOD AND WINE PAIRING 100€

PRESTIGE FOOD AND WINE PAIRING 160€

NON-ALCOHOLIC PAIRING 90€



CHRISTOPHE HAY

FLEUR DE LOIRE

SOLOGNE OSCIETRA CAVIAR

soft blinis, sour sauce, herbs oil

8-MOMENTS MENU 290€

ZUCCHINI FLOWER

stuffed, chanterelles, passion marigold, poultry essence

LOIRE MULLET

eggplant from my childhood, seasoned with purple basil, vegetable consommé

BARBEL SOUFFLÉ CRÊPE

carrot varieties, verbena, pôchouse jus, Loire Gin

« À LA CHAMBORD » CARP

Vickie's truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

"side by side", summer-scented green beans, jalapeño, garum

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citrus leaf biscuit and sorbet, sudachi, mandarin sauce

FOOD & DRINK PAIRINGS
ONE GLASS PER SERVICE

FIGS AND HAZELNUTS FROM LA GRANDE VOVE

roasted in brown butter, fig leaf ice cream

FOOD AND WINE PAIRING 150€
PRESTIGE FOOD AND WINE PAIRING 230€
NON-ALCOHOLIC PAIRING 140€



CHRISTOPHE HAY