



FLEUR DE LOIRE

CHRISTOPHE HAY



BLOIS ~ FRANCE



FLEUR DE LOIRE BY **CHRISTOPHE HAY**

Located on the banks of the Loire River, in the heart of a culturally and historically rich region, Fleur de Loire is an establishment of exceptional charm. Since 2022, Chef Christophe Hay has been committed to honoring his native region through this 44-room hotel, including 12 suites, two restaurants, a Sisley spa, and a pastry Kiosk that blends fine grocery and tearoom.

Awarded two Michelin stars, the Christophe Hay restaurant is the chef's gastronomic showcase, while Amour Blanc offers a creative take on regional classics. A chef rooted in rural values and a pioneer in the use of freshwater fish, Christophe Hay is devoted to elevating the produce of the Loire Valley. With his on-site kitchen garden, citrus greenhouse, Wagyu cattle herd in Angers, truffle orchard, and regular fishing expeditions on the Loire, he crafts a terroir-driven cuisine, rich in emotion and exactness.

At his side, 140 team members work daily at Fleur de Loire, all driven by the ethos of sharing the treasures and craftsmanship of the region.





THE HEART OF LOIR-ET-CHER, **FLEUR DE LOIRE**

Along the Loire River, the region's historic heritage and natural landscapes offer unique escapes. With its 300 castles, the Loire Valley tells the story of some of France's most iconic chapters—from Blois to Amboise, Azay-le-Rideau to Chambord, and from Chenonceau to Tours. Along Europe's last wild river stretches a mosaic of vineyards, from Touraine to Cheverny, including Chinon. Hikers, cyclists, boaters, and even balloonists can explore an extraordinary range of landscapes, flora, and fauna.

Situated between Orléans and Tours, Blois collects all the assets of the Loire Valley: royal château, cathedral, wild river, local terroir, and natural richness. In a former hospice designed by Gaston d'Orléans—son of Henri IV and Marie de Medici—Chef Christophe Hay imagined Fleur de Loire. This U-shaped hotel complex faces the river on the south bank, rooted in a cultural, gastronomic, and agricultural heritage that the chef is passionate about honoring.

CHRISTOPHE HAY
A FARMER'S SOUL



Traditional **REGIONAL CUISINE**

Christophe Hay's culinary approach draws inspiration from his region, specifically the terroirs of the Loire and Sologne. A pioneer of freshwater fish cuisine, the chef elevates the fruits and vegetables from his own garden, as well as the Wagyu beef from his farm. His cuisine is defined by his passion for products and the know-how of the craftsmans he works with daily. Deeply inspired by the Loire's historical and cultural heritage, he expresses a committed vision of gastronomy.

Born into a family of farmers, his maternal grandparents raised dairy cows and cultivated 130 hectares of land—gestures that left a deep impression on him. His father, a butcher, taught him the art of meat and charcuterie. By age eight, Christophe Hay knew he wanted to be a chef.





Today, his cuisine is refined yet powerful, with technical finesse and deep sincerity—like the Loire itself. With a firm attachment to the land and its people, he now brings his terroir-based approach to broader horizons, incorporating techniques and flavors from his travels.

His passion for ingredients, his respect for the men and women who produce them, and his long-standing eco-responsible commitments earned Chef Hay a Green Star in the Michelin Guide in January 2020, in recognition of the authenticity of his work, described as “sustainable gastronomy.”



« This award means a great deal to me. It rewards over six years of hard work and dedication to a project that goes far beyond my passion for cooking

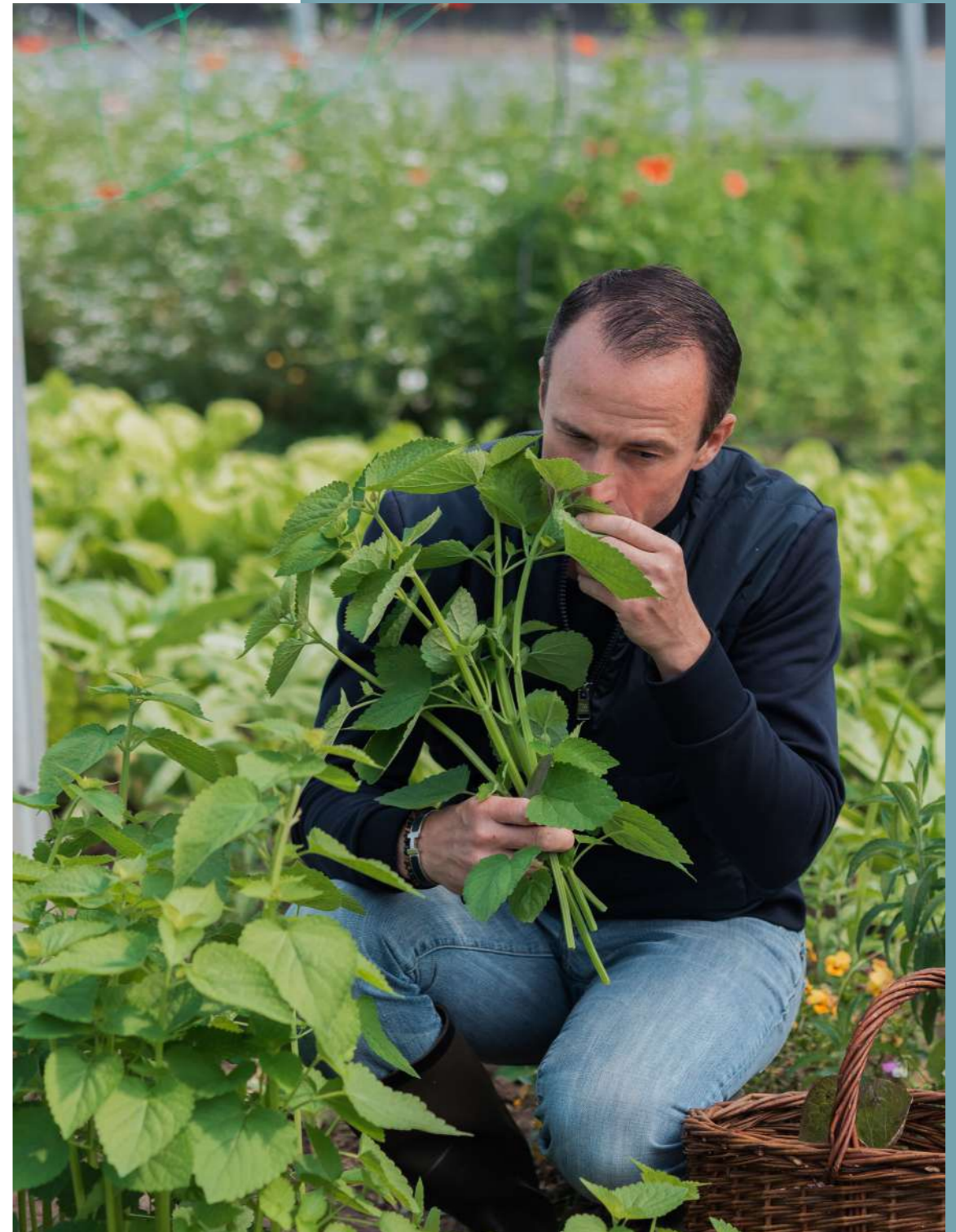
It is above all a tribute to the heritage of my region, the Loire Valley, and to the craftsmanship and talent of the people who bring it to life—farmers, fishermen, foragers...”

Christophe Hay

The kitchen **GARDEN**

Just a few steps from Fleur de Loire, Chef Christophe Hay has created a 1.5-hectare farm to table, including 3,000 square meters of greenhouses, cultivated with his team. This playground reconnects the chef with nature, inspiring his dishes and enabling him to be self-sufficient for nearly half the year.

The garden is a treasure trove in the heart of Blois, growing vegetables, fruits, herbs, and fruit trees with care and patience: artichokes, tomatoes, zucchinis, white eggplants, pear trees, medlars, persimmons, and fig trees. For the past six years, the team has collaborated with the regional seed conservatory to revive heritage varieties such as the purple celery of Tours, the Comtesse de Chambord bean, the sucrine du Berry, and the sucrin melon of Tours. They are also developing an asparagus conservatory that will eventually include 50 referenced varieties.



In a 2,000-square-meter asparagus plot, around fifty endemic varieties are cultivated, including purple, green, and white asparagus native to the regions such as the Green Asparagus of Sologne, Voltaire, and Argenteuil. The team also contributes to an apple conservatory, reviving the market gardening heritage of the Val de Blois right in the city center.



Local and exotic vegetables—grown from South American and Asian seeds such as Sichuan and Goji berries, Mexican tomatillos, and Japanese onions—are cultivated using eco-friendly methods, without pesticides, and fertilized with natural manure. Alongside his team of gardeners, the chef also explores herbs and edible flowers: tarragon, hyssop, agastache, and nasturtiums. From his travels, he brings back rare plant species to grow in France, including epazote (a perennial herb from Latin America), yerba santa (a peppery-tasting plant from North America), and Thai lemongrass. At the back of the garden, a few beehives allow the chef to produce his own floral honey.





The Citrus **GREENHOUSE**

Within Fleur de Loire, the chef has built a greenhouse dedicated to citrus fruits—about fifty varieties, both French and international. These trees, located just steps from the kitchen, include citron from Collioure, finger limes, kumquats, and combavas. This project is part of Chef Hay's commitment to local sourcing and sustainability.

The greenhouse allows him to cultivate citrus for his recipes while caring for the trees himself, integrating their aromas into his cooking. The chef's deep affection for citrus fruits enriches his culinary expression and sustainable approach.



Wagyu

CATTLE HERD

In 2019, Chef Hay acquired a herd of Wagyu cattle, raised organically by friends in Maine-et-Loire. As the son of a butcher, he wanted to master the rearing of this exceptional meat, which he enjoys preparing. He is now the only chef in France engaged in certified organic breeding of this Japanese breed in a protected natural environment.

The cattle live outdoors for 24 months, followed by 12 to 14 months in pairs, indoors, with relaxing music to prevent stress. They are massaged and fed a mix of cereals and flaxseed to develop the signature marbled meat with umami flavor. He prepares Wagyu in fine dining dishes, as well as sausages, ham, bolognese, and rillettes available at the Kiosk.





Loire **RIVER FISH**

The Loire River offers exceptional freshwater fish diversity. A passionate fisherman, Chef Hay partners with one of the last professional fishermen on the river to explore these often-overlooked species. They fish from a traditional flat-bottomed boat, respecting seasonal and reproductive cycles.

Species include shad, zander, pike, asp, mullet, catfish, and carp. In a bold move, the chef no longer serves saltwater fish at his two-starred restaurant, dedicating his cuisine to Loire fish instead.

The Loire

TRUFFLE ORCHARD

The Loire Valley has long been known for truffle production, thanks to its humid climate and clay-limestone soils. In 2019, Christophe Hay acquired a 3-hectare truffle orchard between Chambord and Cheverny from a long-time collaborator. It hosts 300 truffle oaks (pubescent and holm).

With gardener Alain Gaillard, the chef cultivates black truffles (*melanosporum*) and summer truffles (*aestivum*), harvesting from November to February. The orchard is maintained sustainably, with staggered planting every five years. Since 2023, Hay has been joined by Vickie, his truffle dog, who helps locate both summer and winter truffles. A standout dish: 'Carp à la Chambord,' enriched with Loire truffles.



GASTRONOMIC EXPERIENCE OF THE CHRISTOPHE HAY RESTAURANT

FLEUR DE LOIRE



The Michelin-starred restaurant, the chef's signature
CHRISTOPHE HAY

Le The Christophe Hay restaurant is the heart of Fleur de Loire. Located on the first floor, it offers a unique gastronomic experience, starting with the view: on one side, the majestic Loire River and hotel entrance; on the other, a church (Saint Saturnin) with delicate stained-glass windows. Designed by interior designer Caroline Tissier, the dining room features soft tones and elegant details evoking the Loire's sandbanks. The open kitchen overlooks the dining room like a theater stage, allowing guests to watch the chefs and pastry chefs work with precision while maintaining a sense of intimacy. Among the 35 seats is a special table placed right in front of the kitchen. To elevate each dish, Christophe Hay collaborates with Valérie Radix, who has designed unique ceramic plates and tableware, such as a bioluminescent plate for garden asparagus.



Together with Executive Chef Baptiste Ingouf, Hay delivers elegant and technically accomplished cuisine inspired by the Loire. Rooted in rural values and small-scale production, his dishes highlight house-raised Wagyu beef and self-grown produce.

Sample dishes include: **White asparagus** cooked in wild garlic oil with airy mayonnaises and bottarga; Black bass confit and grilled, served with braised endive and jus; Loire shad grilled and paired with lemon confit and garden peas; and his emblematic dish, 'Carp à la Chambord' with mushrooms, crayfish, and red wine sauce.







Meat dishes include **Sologne lamb** prepared in multiple ways with roasted loin, offal farce, and a touch of geranium rosat. Wagyu beef is prepared in delicate slices, caramelized to enhance its marbling, with garnishes evolving by season.

The chef is also especially fond of **Loire shad**, an emblematic regional fish with bluish or rainbow-hued skin and a flavor similar to sardine. Here, it is grilled and paired with an iodized condiment made from shad heads and preserved lemon. The dish also features a shad garum and garden peas. A local almond milk brings smoothness to the dish, enhanced by a fragrant agastache oil.

A signature dish of the chef, the **“Carp à la Chambord”** was inspired by an archival sketch discovered at Chambord in 2017. Chef Hay reinterpreted the drawing by transforming this often-overlooked fish into a flattened and rolled farce. It includes mushrooms and crayfish in a fine brunoise, a crisp tuile made from mushroom and truffle flour, and a powerful Cheverny red wine sauce with hints of red berries.

On the meat side, the chef highlights **Sologne lamb**, raised along the banks of the Loire. This atypical breed, known for its fine-textured flesh, is showcased in its entirety: the loin is roasted and wrapped in its panoufle, while the sweetbreads and kidneys are used in a farce. The dish also includes a roasted cannon and confit lamb tongue, all veiled with asparagus to bring freshness and a vegetal touch. The plate is delicately scented with rose geranium and served with a green asparagus and Orléans mustard condiment, along with a powerful lamb jus.

But what has truly cemented the chef’s reputation is his **Wagyu beef** from his own French farm. Exceptionally refined, the meat is prepared using Japanese techniques, layered thinly slice by slice, then caramelized to spread the marbling throughout the flesh. Available year-round, this unique dish evolves with the seasons, featuring garnishes such as pak choi with yuzu jus, green beans, or sweet potato.







To conclude, the delicate yet powerful pastry creations of Chef Clément Réauté invite pure indulgence. A standout dessert at the starred table, the **“Fleur de Loire” chocolate** showcases an unparalleled level of craftsmanship. The chocolate—sourced from a custom Peruvian production dedicated to Chef Christophe Hay, following his visit to the plantation—is roasted at 70% to deliver a soft, floral flavor. The dessert reveals a cacao flower crémeux, paired with a cocoa nib crumble and a cascara sorbet (made from cacao husk). A grated conching chocolate from Mexico adds intensity, all covered with a delicate veil of chocolate.

Another highlight: **“Vanilla Pompona & Sweet Clover”**, a blend of three types of vanilla—Tahaa from Tahiti (selected by Brian and Moeata), Bourbon from Réunion, and Pompona from New Caledonia (by Julien Pascal). All sourced directly from the producers, each variety brings its own distinctive power. The Bourbon is used in frosted pods, while the Pompona lends rich roundness. This dessert combines a Viennese biscuit, a vanilla crémeux, vanilla juice, and sugar soufflé. A refreshing vanilla sorbet, crispy tuiles, and honey mead notes round out this multi-layered experience.



Among the chef's fruit-focused desserts, one standout is the **"Citrus from Our Collection"**, the very creation that earned Clément Réauté the title of France's Dessert Champion 2025. Both Réauté and Christophe Hay have a deep affection for citrus fruits, and here, they are celebrated in all their glory—bringing acidity, bitterness, fragrance, and floral intensity. The dessert includes a citrus leaf biscuit and sorbet, a mandarin sauce, a crisp tuile, and a zest crémeux.

Finally, there is the **"Strawberry and Pine Buds"**. Clément Réauté selects seasonal regional strawberries, currently from Mont-près-Chambord, prepared in marmalade and served whole. They are accompanied by a pine liqueur sauce, a strawberry sorbet, and juniper berry vinegar. The dish is finished with pine powder, pine nuts, and candied pinecone. Pickled pine buds enhance the fruit and add an unexpected layer of pure indulgence.



Gastronomic Experience
AMOUR BLANC



Amour Blanc is the second gastronomic restaurant at Fleur de Loire, located in a contemporary building of glass and stone with a sweeping view of the Loire. Named after the white-scaled amour carp, this restaurant offers a different approach to regional cuisine, including a wider variety of freshwater and saltwater fish, as well as locally matured Wagyu and Percheron beef.






Notable dishes: **Sologne pork** pie with cave mushrooms and garden carrots; **Red squid** with peas, citrus, and mint; **White asparagus** with smoked chickpeas and wild garlic; Ray with pickled radish and ravigote sauce; Line-caught sea bass with grilled onions; and barbecued leg of lamb with Meyer lemon and pak choi.

The chef prepares **Ray** in the way his grandmother once did—shredded and enhanced with the spiciness of radish and pepper. A tangy ravigote sauce adds brightness and generosity to the fish. Also featured is a **Line-caught Sea Bass**, grilled over a barbecue and served with grilled spring onions and a few capers. As for meat, the lamb leg is barbecued, yielding extremely tender flesh. It is complemented by a pressed pak choi cabbage and Meyer lemons for a vibrant touch. Another standout: **Sweetbread from Charlie and Nicolas**, roasted with lemon thyme and served with perry from the garden and hazelnuts from the Grande Vove farm.





To finish, the **“Barley and Garden Agastache”** dessert reveals a creamy center and opaline made from Beauce barley, paired with a soft baba soaked in French whisky from northern Loiret, and a fragrant agastache sorbet.

Also on the menu: the **“Mont-près-Chambord Strawberry”**, served confit and as a jus over a Breton shortbread, topped with a delicate acacia flower ganache.



WINE CELLAR A **TERROIR DIVEN**

The impressive building of Fleur de Loire hides, in its cellars, a collection of 2,000 wine references, carefully selected for the restaurants Christophe Hay and Amour Blanc.

The wine philosophy at Fleur de Loire is the result of a shared passion between sommelier Hugo Vasseur and Chef Christophe Hay. A loyal collaborator since Hay's beginnings at *La Maison d'à Côté* in 2017, Hugo Vasseur has garnered numerous accolades, including the "Young Talent Award" for dining room service from Gault & Millau in 2020, and the "Sommelier of the Year" for the Centre – Val de Loire / Pays de la Loire region in 2024.

At Fleur de Loire, Hugo has crafted a wine list that features prestigious French estates, along with a selection of notable international labels, especially from Italy, Germany, and Japan.

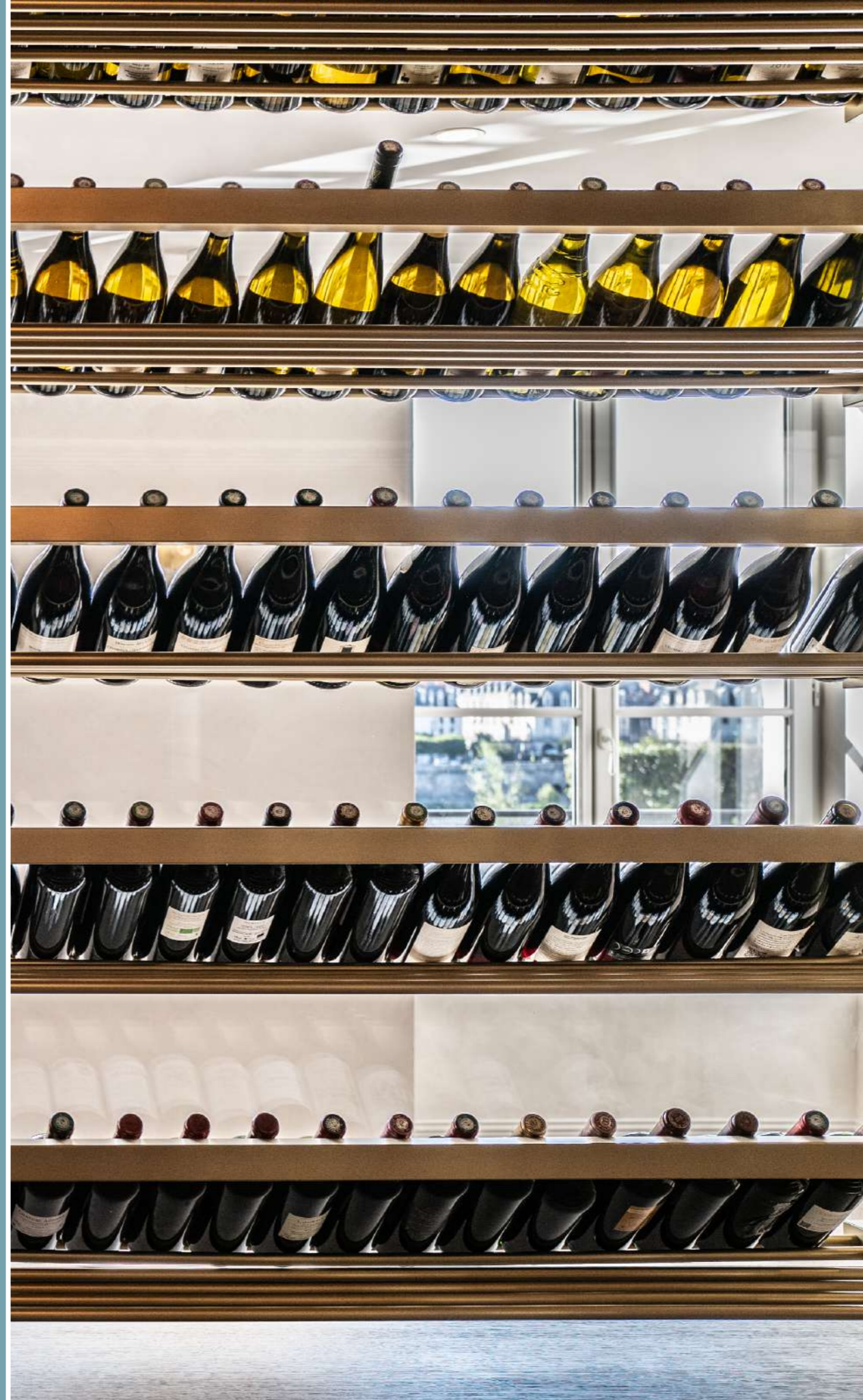
What truly sets the list apart, however, is its strong focus on Loire Valley wines, which make up nearly half of the references.

Among this carefully curated selection, the chosen wines highlight the proven expertise of the region's winemakers. Iconic figures of the Loire include Domaine **Richard Leroy** with his 2022 Vin de France *Les Noëls de Montbenault*, and the **Lenoir family**, with a rare 1976 Chinon *Les Roches*. The head sommelier also takes great pleasure in showcasing new-generation winemakers who bring fresh energy to the region. Guests can enjoy wines from **Antoine & Caroline Foucault**, such as the 2016 *Saumur La Charpenterie*, and the 2021 *Les Fouchardes* Vin de France from **Martial Angeli**, not to mention the remarkable bottles of **Sylvain Dittière**.

Also available are outstanding wines from up-and-coming estates, such as the 2022 Vin de France *Frénésie* by **Constantin Vellis**, and the 2017 *Beauregard* from **Geoffrey de Noüel**. This selection reflects not only high standards but also a shared passion for a Loire that is alive, vibrant, and constantly evolving.

Additionally, **Christophe Hay has created three exclusive cuvées**: *Cuvée Gabriel*, a fresh and sparkling white wine in tribute to his father, *Cuvée Maëlys*, a smooth red wine, and *Cuvée Lisy*, a delicate white wine—both dedicated to his daughters.

The list also features prestigious spirits and liqueurs, such as Chartreuse, liqueurs from Roulot in Burgundy, and exceptional eaux-de-vie from Distillerie Spiral.







TEA ROOM AND FINE GROCERY

THE KIOSK



On the ground floor of the Amour Blanc restaurant, the Pastry Kiosk is the sweet jewel of Fleur de Loire. Conceived as a tearoom, boutique, and fine grocery, it showcases the exquisite creations of pastry chef Jean-Louis Chiericato. His boutique-style desserts are lightly sweetened, focused on fruit and the appreciation of local products, available to enjoy on site or take away.

Among the must-tries is the **Flan**, prepared *grandmother-style* with whole milk, Tāhaa vanilla, and organic eggs, offering a comforting, perfectly textured bake.

Among the fruit-based desserts, one can't resist **Fragaria**: a smooth English custard lightened with mascarpone meets a madeleine biscuit studded with strawberry pieces. To enhance the indulgence, the chef adds strawberry confit and fresh strawberries from Sologne.

Another fruity gem, **Salvia**, celebrates the mirabelle plums of Madame Sevin. Picked at peak ripeness, the fruit is used in its entirety: in marmalade, in confit, and fresh. The mirabelle is delicately paired with a crunchy tart base, fruity “hot lips” sage, a soft almond sponge, and a light cream infused with sage and toasted almonds.

Finally, **Retour des bois** is a signature creation, available only on weekends. In a tartlet filled with light Tāhaa vanilla cream, you’ll find a confit of wild strawberries and Mara strawberries, topped with crunchy fresh strawberries.

The chef also offers delicious, ultra-moist cookies and travel cakes. Whether with hazelnuts from the Grande Vove farm, house-made spread, or peach and verbena, these cakes are truly irresistible.

Thanks to an exceptionally loyal clientele beyond the hotel, the Kiosk also offers a wide range of fine grocery products. These include regional flower vinegars, oils from Maison Guénard, and items from Christophe Hay’s Wagyu beef production: lemon confit, terrines, rillettes, as well as Berry jams and the chef’s signature red and sparkling wine cuvées



THE TALENTS OF
FLEUR DE LOIRE



Chef and Owner of Fleur de Loire **CHRISTOPHE HAY**

Born in Vendôme, Christophe Hay draws his love for the land and his desire to become a chef from cherished childhood memories. He grew up in Cloyes-sur-le-Loir, a village nestled between La Beauce and Le Perche.

He began his culinary journey alongside Éric Reithler at *Au Rendez-Vous des Pêcheurs* (1 Michelin star) in Blois. In 2001, the chef introduced him to Paul Bocuse—a defining encounter that would leave a deep mark on Hay, both personally and professionally. He soon joined the brigade of “Monsieur Paul,” who quickly entrusted him with running the kitchen of *Bistro de Paris*, a fine dining restaurant in the Epcot theme park in Orlando, Florida. This American chapter lasted five years, during which Christophe Hay championed French produce and was already a strong advocate for organic farming and short supply chains.

In 2007, he returned to Paris, where he first led the kitchens of the Hôtel de Sers, then took charge of food & beverage operations across several properties of the B Signature Hotels & Resorts group. He oversaw the openings of restaurants at Hôtel Edouard VI and Hotel Bel-Ami in Paris. While this experience shaped him through both economic and human challenges, the chef longed for authenticity, simplicity, and the peaceful landscapes of the Loire River.



Christophe Hay then fell in love with a restaurant for sale in the village of Montlivault, near Blois. This led to the opening of La Maison d'à Côté in 2014, followed shortly by a small adjoining hotel and Côté Bistro two years later, with the aim of making gastronomy accessible to all. In 2019, the chef opened a second restaurant with the same commitment to quality: La Table d'à Côté, located between Orléans and Sologne. His establishments were soon recognized by major gastronomic guides: one year after its opening, La Maison d'à Côté earned its first Michelin star in 2015, followed by a second in 2019, while La Table d'à Côté in Ardon (Loiret) received its first star that same year.

In January 2020, the Michelin Guide awarded a Green Star to his two-starred restaurant for the authenticity of his work, described as “sustainable gastronomy.” That same year, Gault & Millau named him “Chef of the Year 2021.” These honors recognize the chef’s dedication and investment, driven by a lifelong conviction that being close—to people, to ingredients, to the seasons, and to the world around him—is essential.

In June 2022, Christophe Hay closed his Montlivault locations and launched Fleur de Loire, his new home and project in Blois. Just weeks after opening, Fleur de Loire joined the prestigious Relais & Châteaux association. In 2023, the Christophe Hay signature gastronomic restaurant was awarded two Michelin stars, a Michelin Green Star, and joined the Les Grandes Tables du Monde association. That same year, Fleur de Loire was honored with the “Best Opening 2022” award by La Liste 2023.

In parallel, Christophe Hay passed the reins of his Orléans restaurant to chefs Loïs Bée and Chloé Matter, who continue to share a cuisine that reflects their own identity, while honoring the spirit of his. The restaurant is now known as La Table de Christophe Hay et Loïs Bée.





Exécutive Chef of Fleur de Loire **BAPTISTE INGOUF**

Baptiste Ingouf has been working alongside Christophe Hay for the past eight years, first at La Maison d'à Côté, and then for the launch of the Fleur de Loire project. A native of the region and from a farming family, he was exposed from an early age to raw ingredients, life on the farm, and market gardening. He studied culinary arts in Orléans, and gained valuable experience at L'Auberge du Jeu de Paume under Arnaud Faye in 2014 and 2015. He then followed the chef to La Chèvre d'Or in Èze, where he spent two years working alongside Louis Gachet, the sous-chef.

It was with Christophe Hay that Baptiste decided to embark on what has become the adventure of a lifetime. Since the age of 21, he has played an active role in building this ambitious project. From the Michelin-starred restaurant, to Amour Blanc, the bar, and even the Kiosk, Baptiste creates with inspiration drawn from his childhood memories and the rich culinary heritage of the region. Bound by agriculture, their shared homeland, and a mutual love for the land, the two chefs have developed a relationship of deep trust, moving forward with a unified vision. With strength and conviction, Chef Baptiste Ingouf now upholds and transmits Christophe Hay's delicate, ultra-local, terroir-based cuisine, supported by a team of 40 people.

Pastry Chef of the Michelin-Starred Restaurant Christophe Hay

CLÉMENT RÉAUTÉ

At just 24 years old, Clément Réauté leads the pastry program at the two-Michelin-starred Christophe Hay restaurant.

Originally from Mayenne, this passionate pastry chef has been working with Chef Hay since 2022. Their paths first crossed at La Maison d'à Côté in Montlivault, and Clément later took part in the entire launch of Fleur de Loire, both the restaurant and the hotel. A graduate of the prestigious Ferrandi School in Bordeaux, Clément trained in renowned Michelin-starred establishments. He worked alongside Alexandre Blay at the two-starred Skiff Club in Arcachon, and later with Loïc Colliau at the three-starred Hôtel du Castellet, where he discovered a pastry philosophy centered entirely around fruit.

The opening of Fleur de Loire represented a major challenge that Clément quickly embraced. He delivers a pastry style in harmony with the chef's cuisine, focused on botanicals and freshness. His desserts are marked by vibrant citrus notes—a shared passion with the chef—and the use of various vinegars. Each dessert is designed to deliver both finesse and intensity, drawing inspiration from the surrounding natural environment. His close relationships with Loire producers, combined with the culinary excellence of Christophe Hay, fuel his desire to surprise with every plate. This determination recently awarded him a prestigious title:

France's Dessert Champion 2025, awarded for his citrus-inspired creation.





Pastry Chef of Fleur de Loire

JEAN-LOUIS CHIERICATO

Now Pastry Chef of the Kiosk and all hotel pastry creations at Fleur de Loire, Jean-Louis Chiericato joined the team in November 2023. He grew up in Alsace in a farming family, where he was introduced early on to flowers and herbs, quickly falling in love with their flavor potential. Driven by passion, he pursued three CAP diplomas, training in pastry, chocolate-making, and ice cream arts. After gaining his first experience at Maison Gaugler, he decided to explore the unique style of Arnaud Larher, Meilleur Ouvrier de France in pastry and chocolate. Jean-Louis worked as Sous-Chef in his team for three years. He joined Fleur de Loire in 2023, where he now thrives. His creations include floral and fruity pastries, exceptional travel cakes, and seasonal ice creams served from a trolley—all crafted with fervor and passion.

His pastry style is generous, colorful, and creative, showcased particularly through the take-away desserts at the Kiosk. He takes great pleasure in highlighting local ingredients: wild strawberries from Orléans, pears from Madame Sevin, blueberries from Sologne, as well as herbs and flowers from the garden and elderflower foraged along the Loire River. His pastry philosophy is rooted in a deep love for fruit and herbs. With great respect for the products he uses, Jean-Louis is committed to delighting a largely external clientele, who grow more loyal with every visit.

THE HOTEL
FLEUR DE LOIRE



An Eco-Conscious HAVEN

Le Chef and owner Christophe Hay envisioned Fleur de Loire as a place in harmony with its natural surroundings. From the very beginning of the establishment's construction, he imagined it as an eco-conscious and sustainable space, fully aligned with his long-standing commitments. The 5,000 square meters that make up Fleur de Loire were designed with deep respect for the environmental major challenge that the chef, his teams, and his partners tackled throughout the renovation and compliance phases. Christophe Hay implemented numerous initiatives that earned the hotel Green Key certification in 2023. Every detail was carefully studied to meet the objective of limiting environmental impact. A closed-circuit water-based air conditioning system was installed to avoid energy waste, and the gardens are irrigated with rainwater. The building is powered entirely by wind energy, including all kitchen equipment. In the guest rooms, shampoos and conditioners are produced in Bléré by La Maison Caulières, while soaps and essential oils are made by the Savonnerie des Muids, just 20 km away. All products are crafted using ingredients from the Loire Valley, including Guénard oils, Martin-Pouret vinegars, and honey from the hotel's garden. Room keys are made of wood, replacing disposable plastic cards. In the kitchen, vacuum-seal pouches are biodegradable. Waste is carefully sorted, composted, or recycled. Lastly, all the furniture in the hotel comes from sustainably managed forests and holds eco-label certifications (FSC or PEFC).





Room and Suits

ELEGANT SANCTUARIES

Designed as true sanctuaries, the 44 rooms including 12 suites of Fleur de Loire stand out with a design inspired by the Loire River.

Architect Caroline Tissier plays with textures and materials to bring the essence of the surrounding nature to life within the walls of the building.

On the ground floor, the rooms and suites open onto peaceful, private terraces, while those on the first floor offer elevated views of the Loire. Offering contemporary comfort in a historic setting, Fleur de Loire promises a timeless escape in the heart of the Loire Valley.





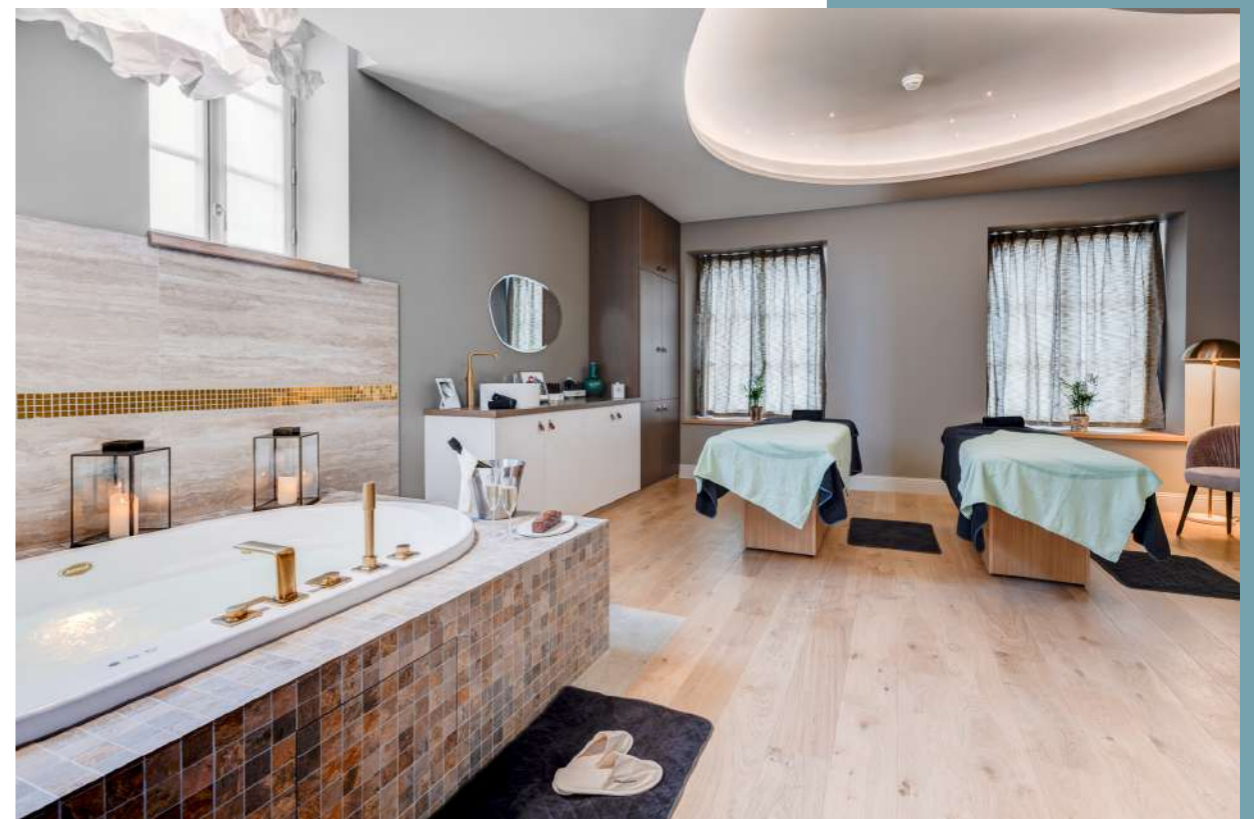
Sisley Spa

TAILORED WELLNESS

Fleur de Loire offers a comprehensive spa experience, inviting each guest to fully disconnect.

In partnership with the French family-owned brand Sisley, the spa provides tailored treatments in five dedicated cabins. A signature massage, aptly named L'Exception, was created specifically for the hotel—a 60-minute ritual focused on the body's meridians. It features citrus fruits from the chef's greenhouse, and a custom citrus massage oil crafted in collaboration with the Savonnerie des Muids. At the end of the treatment, guests are invited to enjoy a signature pastry from the Maison.

To complete the wellness experience, guests have access to a sauna, steam room, jacuzzi, and two swimming pools: a 15-meter heated indoor lap pool (28°C) and an outdoor natural pool. A fitness room, personalized beauty and makeup consultations using Sisley products, as well as aesthetic treatments, are also available.





ESSENTIAL INFORMATION



FLEUR DE LOIRE

CHRISTOPHE HAY



BLOIS - FRANCE

Address : 26 Quai Villebois Mareuil, 41000 Blois

Website : www.fleurdeloire.com

Instagram : @fleurdeloire

Hotel Fleur de Loire : Open daily

Close Dec 24-25

CHRISTOPHE HAY

Restaurant Christophe Hay : Tue-Sat, lunch and dinner

Menu from 110€ lunch and 180€ dinner



AMOUR BLANC

Gastronomie Restaurant Amour Blanc : Open daily, lunch and dinner

Lunch menu from 41€

LE KIOSQUE

CHRISTOPHE HAY

Blois - Orléans

Kiosk : Wed-Sun

Pastries from 5€



Fleur de Loire is a member of Relais & Châteaux and Les Grandes Tables du Monde. It received the 2022 Opening Prize by La Liste 2023 and joined Virtuoso in May 2025.



FLEUR DE LOIRE

CHRISTOPHE HAY



BLOIS ~ FRANCE

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