

Ch

CHRISTOPHE HAY

## 9 COURSES

260 €  
with wine pairing\* 390 €  
with "Prestige" wine pairing 470 €  
(9 glasses of 6cl)  
with soft pairing 335 €

### SOLOGNE CAVIAR SELECTION

French peas, smoked sturgeon, lemon balm

### ESCABECHE CHUB

radish varieties, fish and radish tops butter

### MORCHELLA

celeriac, tomme from Tours, dandelion wine

### BARBUS CRÊPE SOUFFLÉ

Cointreau "flambé", Caves de Lye mushrooms, red lime

### "À LA CHAMBORD" CARP

aestivum truffle, crayfish, Cheverny red wine sauce

### WAGYU BEEF FROM OUR FARM

"side by side", marinated and cooked, sweet potato, garum

### GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs

### MISTER MERCIER'S STRAWBERRY

fresh and candied, linden, farm milk

### HAZELNUT SOUFFLÉ

creamy mandarin, gianduja, tansy

This 9-service tasting menu is served until 1:30pm at lunch and until 9:30pm at dinner and served for the entire table. Thank you for your understanding.

For children under 12, half portions at 50% discount are available.

We remain at your disposal to help you with any intolerance or allergy you may have.

Net prices in euros. VAT and service included. | \*Alcohol abuse is dangerous for health.

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## 6 COURSES

180 €  
with wine pairing\* 260 €  
with "Prestige" wine pairing 320 €  
(6 glasses of 6cl)  
with soft pairing 225 €

### "VOLTAIRE" GREEN ASPARAGUS

Berry grown amaranth, lamuim, bottarga

### ESCABECHE CHUB

radish varieties, fish and radish tops butter

### MORCHELLA

celeriac, tomme from Tours, dandelion wine

### ALOSA

white asparagus from our garden,  
shad's head based condiment, bear's garlic

### SOLOGNE LAMB

pak choi cabbage, sorghum, agastache oil

OR

### WAGYU BEEF FROM OUR FARM

"side by side", marinated and cooked, sweet potato, garum

### CITRON FROM OUR GREENHOUSE

Bouddha's hand petal, iced berligot with sudashi, leaf oil

### CHEESES

to add to your tasting menu

### THE MUST-TRY LOCAL CHEESES

mesclun and condiments

### GOAT CHEESE FROM THE BREVIANDE FARM

subtle mousse, shavings, tapered pear, wild flowers and herbs

This menu was designed by Christophe Hay with the participation of Baptiste Ingouf, Suzanne Vannier and for pastry, Clément Réauté, along with all their teams.

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## 4 COURSES

110 €

with wine pairing\* 160 €  
with "Prestige" wine pairing 200 €  
(4 glasses of 6cl)  
with soft pairing 140 €

MENU SERVED FOR LUNCH ONLY  
EXCLUDING WEEKENDS AND BANK HOLIDAYS

### ESCABECHE CHUB

radish varieties, fish and radish tops butter

### ALOSA

white asparagus from our garden,  
shad's head based condiment, bear's garlic

### BLACK PEARL GUINEA FOWL

yam from Saint-Claude, lemongrass from our garden

### 'VALENTINE' RHUBARB

sugar baked, pine tree liquor ans sprouts



### OUR PRODUCERS

Sylvain Arnoult in Muides, Loire fishes  
Alain Gaillard at Fleur de Loire gardens  
Julie Briant at Guillonville, eggs and honey  
Pisciculture Hennequart at Saint-Viâtre, Caviar de Sologne  
Nicolas & Charlie Praizelin at Segré, Wagyu beef from our production  
Alain Mercier in Saint-Hilaire-Saint-Mesmin, red fruits  
Damien Fousseureau in Authon, chickpeas  
Céline & Matthias, the shepherds of the Loire Valley, the Solognot lamb  
Marion & Damien Breteau in Nérondes, sa Majesté la Graine

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