



AMOUR BLANC

## STARTERS

### CELESTINE'S EGG

pickled, grilled leek, « Orléans » mustard  
24€

### LANGOUSTINE

green apple condiment, raw cream, chervil  
32€

### CRAB MEAT

creamy, beetroot from the garden, nasturtium  
28€

### WAGYU BEEF TONGUE

sweet bread terrine, Jerusalem  
artichoke, lovage  
26€

### VICKIE'S TRUFFLE

celeriac raviole, torrefied vegetable juice  
35€

## MAIN COURSES

### HAND-DIVED SCALLOPS

cave-grown mushroom, lemongrass butter sauce  
36€

### PORK FROM SOLOGNE

braised escarole, pine nuts, tarragon  
25€

### ADELE'S POULTRY

roasted supreme and confit leg,  
gratin of Swiss chard, black garlic from Beauce  
27€

### POLLOCK ROASTED

creamy corn, sour gel, anchovies and capers  
28€

### NICOLAS & CHARLIES' VEAL

cabbage from our garden, broccoletti,  
Kampot red peppercorn  
41€

## CHEESES & DESSERTS

### ASSORTMENT OF MATURED CHEESES

from our local producers, garden salad  
21€

### "BEURRÉ HARDY" PEAR

poached with Tahaa vanilla, buttermilk,  
salted butter caramel  
17€

### "FLEUR DE LOIRE" CHOCOLATE

creamy, smoked tea whipped cream,  
black cardamom ice cream  
17€

### COFFEE TIRAMISU

ladyfinger, Cascara mousse,  
caramelized coffee ice cream  
17€

### KING OF THE PIPPIN APPLE

leaf by leaf, coriander pralinated,  
hazelnut chantilly  
17€

### HAZELNUT FROM "LA GRANDE VOVE"

hazelnut mousse, sorbet & mandarin juice  
17€

## TODAY'S MENU\*

39 euros

STARTER

MAIN COURSE

DESSERT

\*From Monday to Friday & excluding public holidays  
Served only at lunch

## CHILDREN'S MENU

35 euros

CELESTINE'S EGG

POULTRY OR WHITE FISH  
garden vegetables or potatoes

HAZELNUT FROM  
"LA GRANDE VOVE"

## OUR MATURED MEATS\*

All our meats are of French origin

WAGYU BEEF RACK  
28€ FOR 100G

WAGYU BEEF RIB EYE  
30€ FOR 100G

"MONTBELIARDE" BEEF RACK  
20€ FOR 100G

"MONTBELIARDE" BEEF RIB EYE  
22€ FOR 100G

"SOLOGNE" LOCAL PORK RACK  
20€ FOR 100G

\*Depending on availability

## MENU

### 5 COURSES

80€ excluding beverages  
130€ food & wine pairing

#### CELESTINE'S EGG

pickled, grilled leek, « Orléans » mustard

#### VICKIE'S TRUFFLE

celeriac raviole, torrefied vegetable juice

#### HAND-DIVED SCALLOPS

cave grown mushroom, lemongrass butter sauce

#### ADELE'S POULTRY

roasted supreme and confit leg, gratin of Swiss chard, black garlic from Beauce

#### HAZELNUT FROM "LA GRANDE VOVE"

hazelnut mousse, sorbet & mandarin juice

This menu is designed by Christophe Hay with the participation of Baptiste Ingouf, Massimiliano d'Amico, Corentine Gervais, Diane Billiet for pastry and their team.

We are at your service in case of intolerance and allergie.  
The list of allergens is available at Fleur de Loire's front desk.  
Net prices in euros. VAT and service included.