



CHRISTOPHE HAY

9 COURSES

238 €

With wine pairing 345 €
With 'Prestige' wine pairing 435 €
(9 glasses of 6cl)

SOLOGNE OSCETRA CAVIAR

grilled sturgeon, lemon cucumber, tagette

POCHED SHEATFISH

laitue celtuce, agastache, vitello of Loire

TOMATOES FROM OUR COLLECTION

puff pastry, chiso, tomatoes seed coffee

LOIRE MULET

white turnip, local quinoa and Beauce spirulina

CARP « À LA CHAMBORD »

aestivum truffle, crayfish, Cheverny wine sauce

WAGYU BEEF FROM OUR PRODUCTION

«side by side», marinated and cooked, beans, garum

GOAT CHEESE FROM THE BREVIANDE FARM

lightly mousse , dry shavings, tapered pear, wild flowers and herbs

LOCAL BLUEBERRIES FROM LIGNY

creamy and candied, frosted mousse, acacia flower ice cream

FIG SOUFFLE

vinegar gel and leaf ice cream, purple basil granita

This 9-service tasting menu is served until 1:30 pm at lunch
and until 9:30 pm at diner.

Thank you for your understanding.

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CHRISTOPHE HAY

6 COURSES

168 €

With wine pairing 235 €
With "Prestige" wine pairing 300 €
(6 glasses of 6cl)

STUFFED ZUCCHINI FLOWER

«Mole» with local chickpeas from « La Fruitière » and nasturtium

POCHED CATFISH

laitue celtuce, agastache, vitello of Loire

TOMATOES FROM OUR COLLECTION

puff pastry, chiso, tomato seed coffee

PIKE CONFIT

with brown butter, purple celery from Tours, dandelion

ROE DEER FROM DOMAINE DE CHAMBORD

chard, summer cep, fresh almond of Pithiviers

OR

WAGYU BEEF FROM OUR PRODUCTION (SUPP.30€)

«side by side», marinated and cooked, beans, garum

'FLEUR DE LOIRE' CHOCOLATE FROM PERU

creamy cocoa flower, fermented cocoa bean gel with cocoa nib,
mucilage sorbet

CHEESES

to add to your tasting menu

THE MUST-TRY LOCAL CHEESES

mesclun and condiments

25€

GOAT CHEESE FROM THE BREVIANDE FARM

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

17€

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CHRISTOPHE HAY

4 COURSES

108 €

With wine pairing 155 €
With "Prestige" wine pairing 195 €
(4 glasses of 6cl)

STUFFED ZUCCHINI FLOWER

«Mole» with local chickpeas from « La Fruitière » and nasturtium

LOIRE MULET

white turnip, local quinoa and Beauce spirulina

LOCAL CHICKEN "GÉLINE OF TOURAINE"

Above and below, garden carrot, elderflower

MONSIEUR MERCIER'S STRAWBERRIES

candied, farmhouse cream, roasted rapeseed oil

OUR PRODUCERS

Sylvain Arnoult in Muides, Loire fishes

Alain Gaillard at Fleur de Loire gardens

Christophe Piou, solognot lambs

Julie Briant at Guillonville, eggs

Pisciculture Hennequart at Saint-Viâtre, Caviar de Sologne

Marie-Anne Mignot at Cour-Cheverny, honey

Nicolas et Charlie Praizelin at Segré, Wagyu beef from our production

Alain Mercier at Saint-Hilaire, red berries

Julien Dufraise at Cheverny, dairy products



This menu was created by Christophe Hay
with the participation of Baptiste Ingouf, Charles
Barentin, Louis Feger, Suzanne Vannier and Florence Lesage

Net prices in euros. VAT and service included.