



AMOUR BLANC

## EASTER MENU

110€



### CAVIAR FROM SOLOGNE

asparagus, chickpeas from Beauce , mousseline cream



### “EASTER PÂTÉ”

veal from our farm, Celestine’s egg, purslane



### LOIRE ALOSE

broad beans, red onion from Florence , purple sorrel



### SOLOGNOT LAMB

leg of lamb stuffed with garden herbs, artichoke, pink garlic



### STRAWBERRY FROM MONT-PRÈS-CHAMBORD

ladyfingers, raw milk yoghurt, shiso

This menu was created by Christophe Hay with the participation  
of Baptiste Ingouf and their teams.