

Au fil de la Loire



Lunch Menu • 41€

From July 6th to 10th 2026

Garden Tartlet

Spring onion compote, thyme, apricot, beetroot, cured lamb

Percheronne

Potato mille-feuille, mustard caramel, vegetable stuffing

Like a Tiramisu

Caramel, ladyfinger biscuit, cocoa, tuile, ice cream and coffee sauce



This menu was designed by Christophe Hay in collaboration with Alexi Venuat and their teams.

Three-course set menu available weekdays at lunch only, excluding weekends and public holidays.