



RETURN FROM HUNTING MENU

OREILLER DE LA BELLE AURORE
with three feathers, lemon thyme sabayon



MOUFLON SHEEP FROM THE CHAMBORD DOMAIN
sweet from Berry, sparassis crispa, shrub basil



HARE À LA ROYALE
in two preparations, green tomato condiment, chestnut



LIKE A WALK IN THE WOODS
mousse, caramel and pine ice cream, wild mint

118€ without drinks

La Maison d'à Côté
17 rue de Chambord, 41350 Montlivault
FRANCE
02 54 20 62 30
contact@laisondacote.fr

9 COURSES 178 €
with food and wine pairing 265 €
(9 glasses of 6 cl)

OSETRA CAVIAR FROM SOLOGNE
sturgeon cooked in nage, Pompadour potato, sour cream

OREILLER DE LA BELLE AURE
with three feathers, lemon thyme sabayon

BOLATUS IN UNDERGROWTH STEAM
watercress, Beauce tomme

POACHED SILURE
corn in discovery

LOIRE CARP « À LA CHAMBORD »
uncinatum truffle, crawfish, Cheverny wine sauce

WAGYU BEEF FROM OUR FARMING
wilted carrot, dauphine, combawa from our collection

GOAT CHEESE FROM BREVIANDE FARM
subtle mousse, chip, dried pear, wild flowers and herbs

BRIOCHE AND TAHITIAN VANILLA
caramelized brioche, raw brioche cream, roasted vanilla ice cream

BLACKBERRY SOUFLÉ
cream and condiment, bramble juice, tansy sorbet

This tasting menu in 9 is served until 1:30 p.m. at lunch and 9 p.m. at dinner. We thank you for your understanding.

We are using a 100% recycled paper 

6 COURSES 128 €
with food and wine pairing 185 €
(6 glasses of 6 cl)

LOIRE MULLET IN BROTH
sweet potatoes varieties, creamy sorrel vinaigrette

FOIE GRAS OF VILLERMAIN
beet cooked in salt, dead-nettle

BOLATUS IN UNDERGROWTH STEAM
watercress, Beauce tomme

POACHED SILURE
corn in discovery, agastache

TOURAINNE GELINE
cabbage varieties, shiso

OR

WAGYU BEEF FROM OUR FARMING (SUPP 30€)
wilted carrot, dauphine, combawa from our collection

ILLANKA CHOCOLATE FROM PERU
goji berries from the garden, grué crust, curry plant

This menu was created by Christophe Hay, Baptiste Ingouf, Takahiro Manabé, Alexandre Mornet and their teams.



Sylvain Arnoult at Muides, Loire fishes
Julie Briant at Guillonville, eggs
Marie-Anne Mignot at Cour-Cheverny, honey
Adèle Champdavoine at Arville, the Touraine geline

4 COURSES 88 €
with food and wine pairing 125 €
(4 glasses of 6 cl)

LOIRE MULLET IN BROTH
sweet potatoes varieties, creamy sorrel vinaigrette

PÔCHOUSE OF LOIRE
smoked pike, purple celery from Tours, saffron from Sologne

MOUFLON SHEEP FROM THE CHAMBORD DOMAIN
sweet from Berry, sparassis crispa, shrub basil

FIG COOKED IN LEAF
honey from the garden, walnut condiment, fig leaf ice cream

OUR CHEESE SELECTION
to add on your tasting menu

THE MUST-TRY LOCAL CHEESE (supp. of 20 €)
condiment, shoot, berry crust

GOAT CHEESE FROM BREVIANDE FARM (supp. of 12 €)
subtle mousse, chip, dried pear, wild flowers and herbs

Alain Gaillard at La Maison d'à Côté's gardens
Pisciculture Hennequart at Saint-Viâtre, the caviar from Sologne
Yvan Dersoir at Vallons-de-l'Erdre, Wagyu beef from our farming
Julien Dufraise at Cheverny, milk products