



## RETURN FROM HUNTING

MONSIEUR DE QUINCEY'S HAT  
with three games, lemon thyme sabayon

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DEER OF THE CHAMBORD DOMAIN  
tuberous chervil, hemp seed

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WILD BOAR BACK  
cabbage varieties, tarragon

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WOLF PAW APPLE  
like a tatin, pralin buckwheat from Sologne, crispy cake

138€ without drinks

**9 COURSES** 218 €  
with food and wine pairing 325 €  
(9 glasses of 6 cl)

**OSETRA CAVIAR FROM SOLOGNE**

sturgeon cooked in nage, Pompadour potato, sour cream

**MONSIEUR DE QUINCEY'S HAT**

with three games, lemon thyme sabayon

**MONT-PRÈS-CHAMBORD TRUFFLE**

endive, gouda from Tours, pearl barley

**POACHED SILURE**

nasturtium bulb, agastach

**LOIRE CARP « À LA CHAMBORD »**

melanosporum truffle, crawfish, Cheverny wine sauce

**WAGYU BEEF FROM OUR FARMING**

yam from Saint-Claude, beef garum condiment

**GOAT CHEESE FROM BREVIANDE FARM**

subtle mousse, chip, dried pear, wild flowers and herbs

**ILLANKA CHOCOLATE FROM PERU**

goji berries from the garden, grué crust, curry plant

**HAZELNUT FROM LA GRANDE VOVE FARM SOUFFLÉ**

creamy and poached chanterelle, shortbread hazelnut

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

We are using a 100% recycled paper 

**6 COURSES** 158 €  
with food and wine pairing 225 €  
(6 verres de 6 cl)

**BLACK BASS**

potato pear, purslane, Sancho berries from the garden

**FOIE GRAS OF VILLERMAIN**

beetroot cooked in salt, dead-nettle

**MONT-PRÈS-CHAMBORD TRUFFLE**

endive, gouda from Tours, pearl barley

**POACHED SILURE**

nasturtium bulb, agastach

**DEER OF THE CHAMBORD DOMAIN**

tuberous chervil, hemp seed

OR

**WAGYU BEEF FROM OUR FARMING (SUPP 30€)**

wilted carrot, dauphine, combawa from our collection

**WOLF PAW APPLE**

like a tatin, pralin buckwheat from Sologne, crispy cake

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



Sylvain Arnoult at Muides, Loire fishes

Julie Briant at Guillonville, eggs

Marie-Anne Mignot at Cour-Cheverny, honey, truffle

Adèle Champdavoine at Arville, Touraine geline

**4 COURSES** 98 €  
with food and wine pairing 145 €  
(4 glasses of 6 cl)

**BLACK BASS**

potato pear, purslane, Sancho berries from the jardin

**CANDIED BROCHET**

citron from our collection, vegetable aioli, Sologne saffron

**WILD BOAR BACK**

cabbage varieties, tarragon

**BRIOCHE AND FROSTED VANILLA**

caramelized brioche, raw brioche cream, roasted vanilla ice cream

**OUR CHEESES SELECTION**

to add to your tasting menu

**THE MUST TRY OF OUR LOCAL CHEESES (supp. of 25 €)**

condiments, salad from the garden, cereals crisps

**GOAT CHEESE FROM BREVIANDE FARM (supp. of 17 €)**

light mousse, chip, dried pear, flowers and herbs

Alain Gaillard in the garden of La Maison d'à Côté

Pisciculture Hennequart at Saint-Viâtre, le caviar de Sologne

Yvan Dersoir at Vallons-de-l'Erdre, Wagyu beef from our farming

Julien Dufraise at Cheverny, milk products