

Jardin secret

restaurant
gastronomique

*The Laigneau family, the chef and the team of
Château du Rivau welcome you*

MENU - 65€

(Menu prepared using fresh, short-circuit produce)

Homemade Bread Tasting

Homemade bread made with a blend of local ancient grain flours (1, 3)

Dough hydrated at 75% with a fermentation time of 36 hours

Starters

White cauliflower, béchamel sauce, Cauliflower sauce, seasonal herb oil (2, 10)

or

Braised artichoke with onions, smoked pork belly, parmesan, its broth and chorizo oil (2, 3, 9, 11, 14)

or

Pork Belly with Kosho Sauce (4, 8, 9, 11)

Main course

Italian Risotto, vegetable broth, mashed curly broccoli, burnt lemon jelly (2, 8, 15)

or

Vitello Tonnato, Tonata sauce, parsley, black garlic (3, 4, 11, 14, 15)

or

Cod Tempura, Red Tuna Tartare, with Garden Flowers (2, 4, 5, 7)

Cheeses

Five regional selections: Goat's blue cheese (Vazerau), Brie (Vazerau), (2)

Sainte-Maure de Touraine in three different maturations (Vazerau)

Desserts

Pear Tartlet with White Chocolate Ganache (1, 2, 3, 4, 12)

or

Chocolate Mousse and Praline (1, 2, 3, 4, 12)

or

Chef's Tiramisu with Garden Flowers (1, 2, 3, 4, 12)

Garnishes and decorations will vary according to the harvest from our kitchen garden. Our meats come from French farms.
Allergens : 1) Gluten - 2) Lactose - 3) Nuts - 4) Eggs - 5) Crustaceans - 6) Molluscs - 7) Fish 8) Soya - 9) Mustard 10) Celery - 11)
Wine, sulphites - 12) Peanuts - 13) Sesame - 14) Lupin - 15) Garlic