

# *Jardin* restaurant gastronomique *secret*

*The Laigneau Family, chef Andrea Modesto and the team at Château du Rivau  
would like to extend a warm welcome to you.*

Menu at € 59 lunch and dinner (Amuse-bouche, Starter, Main course, dessert)  
Degustation menu at € 89 (6-course menu)

## *Amuse-bouche*

Tasting of homemade bread (2, 4, 14)

## *Starter*

### **Cochon de Canaille**

Reinvented pig's trotter, rosemary bread crouton and gravy (2, 10)

*or*

### **Ceviche not so wise**

Ceviche of sea bream, Umami flavour and crunchy vegetables (4, 9, 14)

*or*

### **Tomato Gazpacho from Loire Valley**

Marinated tomatoes, French toast, sherry vinegar and burrata cheese (1, 2, 15)

## *Main course*

### **Risotto with local vegetables**

Lime and saffron from the Loire Valley (vegetarian) (3, 9, 12)

*or*

### **Hake with herbs**

Seared hake, herb sauce and salmon roe (3, 10, 12, 13, 14)

*or*

### **Touraine cockerel**

Roast cockerel with lemon and sauce (2, 9, 10)

## *Dessert*

70% chocolate dome and praline mousse (1, 2, 3, 12, 13, 14)

*or*

Tropical tartlet with passion fruit and mango (1, 2, 3, 4, 13, 14)

## *Regional cheeses (+€10)*

Assortment of Touraine goat's cheeses

Toppings and decorations will vary according to the harvest from our vegetable garden.

Our meats come from French farms.

Allergens : 1) Gluten - 2) Lactose - 3) Nuts - 4) Eggs - 5) Shellfish - 6) Molluscs - 7) Fish - 8) Soya - 9) Mustard - 10) Celery  
11) Wine, sulphites - 12) Peanuts - 13) Sesame - 14) Lupin - 15) Garlic