

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

Vegetarian appetizer of the day with flowers from the garden
Bread kneaded for 48 hours by the chef and baked in the château oven

Starter

Garden zucchini flowers stuffed with blue goat cheese and lemon (Fromagerie Vazereau)

or

Chateau-smoked salmon sashimi, marinated for 48 hours according to our chef's method,
with citrus sauce and cucumber brunoise

or

Rillettes of Touraine free-range chicken, topped with curry sauce and garden flowers

Main course

Black and Green: cuttlefish cooked at low temperature in a black ragout, served with a Sicilian-style green sauce

or

Chef's Mezze Maniche a la Nerano, zucchini cream and zucchini chips as in Naples

or

Touraine quail cooked at low temperature and lacquered with a marinade of red beet,
honey from the garden's bees and raspberry vinegar

Dessert

Soufflé from Château du Rivau with Madagascar vanilla and chocolate

or

Traditionally prepared organic melon gazpacho from the Loire Valley with panna cotta snow

Cheeses from Vazereau (+€10)

Goat's blue cheese and goat's Brie cheese

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

Our meats come from French farms.

The allergen card is available on request.