



RESTAURANT
LA COUR DES SAVEURS
HÔTEL DE LA CITÉ ROYALE

The Square of Flavours in the old audience chamber

In our restaurant, Christophe Vasseur, "Maître Restaurateur", his chef Frédéric Breton and all his team will delight you with a homemade inventive and contemporary cuisine that brings out our local gastronomy and seasonal products.

- Laiterie de Verneuil - Verneuil - (milk, butter)
- Crèmerie du château - Loches - (cheese)
- La Loère - Civray-de-Touraine- (cola, limonade, ice tea)
- Sologne frais - Blois - (meat)
- Boulangerie pâtisserie Laurent - Loches - (bread, and breakfast pastries)
- Boulangerie pâtisserie Samson - (bread, and breakfast pastries)
- Terre exotique - Rochecorbon - (pepper and spices)
- Valifruit - Tours - (fruits and vegetables)
- CapMarée - Tours - (fish)
- Vergers de la Manses - Sepmes - (fruit juice)
- Chants de Blé - Saint-Épain - (flour)
- Jérôme Saintagne - Varennes - (honey)

Opening :

From tuesday evening to saturday evening only from 19h15 to 21H

Closed Sunday and Monday

hotel-citeroyale.com

Menu

Séance Gourmande

Starters, main course and dessert

39.00 €

Comparution en bouche

Starters

The carrot 100% vegetal*

Spring carrots, carrots caramel , bay leaf crème brûlée , polenta ostis

Main courses

Return of the fish market

Fish of the day, citrus fruit hot emulsion, dried fruit paste , red curry , roasted Sicilian violet eggplant

Dessert

The rhubarb

Candied rhubarb, pistachio paste, nougatine, yogurt ice cream

Tiny cakes

Menu

Invitation à la barre

Starters, main course and dessert 43.00 €

Four courses menu* 56.00 €

Comparution en bouche

Starters

The Asparagus 100% vegetal*

With asparagus from Loire , scrambled egg and verjuice, wild rice emulsion and soufflé

Main courses

Wild garlic and and broad bean 100% vegetal*

Salted shortbread, wild garlic custard, broad bean, walnut oil, balsamic vinegar

The Duckling

Roasted duckling filet, thigh juice and battack berries, shredded thigh and fried in cromesquis, early turnip and scallions

Dessert

The Gariguetto strawberry

The gariguetto, green pea cream, mint shortbread, balsamic reduction

Tiny cakes

***Last order of this menu at 20:45.**

Menu

Plaidoirie des saveurs

Five Courses menu
Served for the entire table only

65 €

Comparution en bouche

Appetizers according to the chief

The Morel

Morels stuffed with shallots, savagnin foam and toasted bun with comté

The Carotte 100% végétal*

Spring carrots, carrots caramel , bay leaf crème brûlée , polenta ostis

Return of the fish market

Fish of the day, citrus fruit hot emulsion, dried fruit paste , red curry ,
roasted Sicilian violet eggplant

The Beef blade steak

Beef short ribs, green peas, spring onions, grilled bacon,, and cubeb pepper
cooking juices

Cheese

(+15.50 euros)

With a selection of matured cheeses from “La Crèmerie du Château de Loches”

OR

Goat cheese mousse and seasonings

Vanilla millefeuille minute-cooked

Caramelized puff pastry alternated with a light cream with bourbon vanilla

Tiny Cakes

Last order of this menu at 20:45.

Menu

Children's menus

For the traditional

14.00 €

Ham or Steak

served with potatoes or pasta

Or

Market fish and vegetables of the moment

2 scoops of ice cream (flavours of the moment)

For gastronomes (up to 12 years)

20.00 €

Give the chef carte blanche, he takes care of developing a menu in 3 dishes to satisfy the taste buds of your gastronomes according to your preferences between fish or meat.

A la carte

Our starters

- The Asparagus 100% végétal*** 16.00 €
White verjuice asparagus from Loire , scrambled egg and verjuice, wild rice emulsion and soufflé
- The Carotte 100% végétal*** 16.00 €
Spring carrots, carrots caramel , bay leaf crème brûlée , polenta ostis
- The Morel** 22.00 €
Morels stuffed with shallots, savagnin foam and toasted bun with comté

Our main courses

- Wild garlic and and broad bean 100% vegetal*** 18.00€
Salted shortbread, wild garlic custard, broad bean, walnut oil, balsamic vinegar
- Return of the fish market** 25.00 €
Fish of the day, citrus fruit hot emulsion, dried fruit paste , red curry , roasted Sicilian violet eggplant
- The Duckling** 25.00 €
Roasted duckling filet, thigh juice and battack berries, shredded thigh and fried in cromesquis, early turnip and scallions
- The Beef blade steak** 25.00 €
Beef short ribs, green peas, spring onions, grilled bacon,, and cubeb pepper cooking juices

Our desserts

- The rhubarb** 12.00 €
Candied rhubarb, pistachio paste, nougatine, yogurt ice cream
- The Gariguette strawberry** 12.00 €
The gariguette, green pea cream, mint shortbread, balsamic reduction
- Vanilla millefeuille minute-cooked** 14.00 €
Caramelized puff pastry alternated with a light cream with bourbon vanilla
- Cheese plate** 15.50 €
- Goat cheese mousse and its condiments** 12.00 €

To ensure the proper preparation of our desserts, we kindly ask you to place your orders in advance.