

Enjoy your meal

LA COUR DES SAVEURS-RESTAURANT

MARKET MENU

Served from Tuesday to Friday, lunch only.

Starter + Main course + Dessert 23.00 €

Starter + Main course 19.00 €

Main course + Dessert 19.00 €

CHILDREN'S MENU *(Under 12 years old)*

Little Explorer 16.00€

Choice of minced steak or chicken served with homemade fries or pasta. Or fish of the day with seasonal vegetables.

Dessert
2 scoops of ice cream or fruit salad.

Little Gourmet 22.00€

Starter
tomatoes & burrata or perfect egg.

Main course
Minced steak or chicken served with homemade fries or pasta, or fish of the day with seasonal vegetables.

Dessert
2 scoops of ice cream or apricot & oats dessert.

TO SHARE

Burrata & Pain 10.00€

Creamy burrata, homemade pesto, fleur de sel & toasted homemade bread.

Crispy Chicken 12.00€

Crispy chicken, homemade cocktail and teriyaki sauces.

Touraine-style platter 18.00€

Local cheeses, Tours-style rillons, artisanal charcuterie, homemade chutney.

Fish Tempura 14.00€

Fish of the day in Orly-style tempura with Breton curry, herb tartare sauce & lemon.

A la carte

LA COUR DES SAVEURS-RESTAURANT

OUR APPETIZERS

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| Earth & Sun | 12.00€ |
| Perfect egg, eggplant caviar, lemon yogurt, crispy mountain ham, and Espelette pepper. | |
| Sun & Mediterranean | 12.00€ |
| Seasonal tomatoes, burrata, fresh basil, homemade pesto, and vinaigrette. | |
| Shorelines & Freshness | 14.00€ |
| Pan-fried prawns, lemon labneh, pickled cucumber, herb-infused oil, and lime. | |
| Blossom & Foie Gras | 18.00€ |
| Duck foie gras terrine cake, late spring dried flowers, toasted bread. | |

OUR MAIN DISHES

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| Summer Gardens | 19.00€ |
| Polenta cake, herb Greek yogurt, zucchini, preserved lemon, green apple, toasted almonds, and seasonal vegetable composition. | |
| Orchard & Meadow | 25.00€ |
| Chicken breast, grilled sucrine lettuce, pea purée, yellow peach compote, and lemon thyme jus. | |
| Anise & Tide | 27.00€ |
| Fish of the day, roasted fennel, fennel salad, and light aniseed sauce. | |
| Roots & Embers | 31.00€ |
| Roasted pork tenderloin, thyme-scented morels, roasted onions, carrots, and pepper sauce. | |

CHEF'S GRILLS & SALADS

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| Beef Tartare | 23.00€ | Salad | 18.00€ |
| Beef tartare, seaweed mustard, wakame, pickles, capers, homemade fries, and salad. | | Sucrine lettuce, multicoloured cherry tomatoes, homemade crispy chicken, perfect egg, aged Parmesan, croutons and Caesar dressing. | |
| Rib of beef, 1kg, 2 people | 82.00€ | Burger Cité Royale | 24.00€ |
| Grilled prime cut of beef, sharing sides : fries and salad. | | Ground beef patty, cheddar, caramelized onions, bacon, yellow peach & homemade fries. | |

OUR DESSERTS

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| Apricot & Oat | 11.00€ | Salt & Andes | 13.00€ |
| Roasted apricots, vanilla cream, oat crumble, and apricot sorbet. | | Lime-marinated melon, white chocolate mousse, salted butter caramel, and crispy shortbread. | |
| Cherry & Chocolate | 12.00€ | Cheese Platter | 15.50€ |
| Macerated cherries, dark chocolate mousse, cocoa biscuit, and dark chocolate ice cream. | | A selection of aged cheeses, featuring regional specialties from here and abroad, for lovers of fine flavors. | |

Our Menus

LA COUR DES SAVEURS-RESTAURANT

MENU PARCOURS LOIRE

Starter + Main Course + Dessert

42.00€

STARTERS

Earth & Sun

Perfect egg, eggplant caviar, lemon yogurt, crispy cured mountain ham, and Espelette pepper.

or

Mediterranean Sun

Seasonal tomatoes, burrata, fresh basil, house-made pesto, and vinaigrette.

MAIN COURSES

Summer Gardens

Polenta cake with herb Greek yogurt, zucchini, preserved lemon, green apple, toasted almonds, and seasonal vegetables.

or

Orchard & Meadow

Chicken breast with grilled succrine lettuce, pea purée, yellow peach compote, and lemon thyme jus.

or

Anise & Tide

Fish of the day with roasted fennel, fennel salad, and a light aniseed sauce.

DESSERTS

Apricot & Oat

Roasted apricots with vanilla cream, oat crumble, and apricot sorbet.

or

Cherry & Chocolate

Macerated cherries with dark chocolate mousse, cocoa sponge cake, and dark chocolate ice cream.

Net price, service included.

Our Menus

LA COUR DES SAVEURS-RESTAURANT

MENU TERROIRS D'EXCEPTION

Starter + Main course + Dessert

51.00€

OUR STARTERS

Shorelines & Freshness

Pan – fried prawns, lemon labneh, pickled cucumber,
aromatic herb oil & lime.

or

Bloom & Foie Gras

Duck foie gras terrine cake, late spring dried flowers, toasted bread.

MAIN COURSE

Roots & Braises

Roast pork tenderloin,
Morel mushrooms infused with thyme,
Roasted onions & carrots, pepper sauce.

DESSERT

Salt & Andes

Lime-marinated melon
White chocolate mousse
Salted butter caramel & Crispy shortbread biscuit.

Net price, service included.