

Welcome to

La Cour des Saveurs

The old courtroom

At La Cour des Saveurs, we are delighted to present our new autumn menu, inspired by our 'Loire-Andes' concept.

Set between the Loire Valley and the Andes mountain range, our cuisine offers a fusion of two lands, two cultures and two worlds. A seasonal cuisine where produce from Touraine meets the culinary heritage of our Chilean chef, Jorge Bustamante Cerda.

With the arrival of autumn, our dishes take on new colours and character. The flavours become deeper, the textures more enveloping. Root vegetables, squash, mushrooms, autumn fruits and local produce come together in harmony with the influences and memories of the Andes.

Our cuisine remains contemporary, vibrant and authentic. It draws inspiration from seasonal produce and local producers in Touraine and the Loire Valley, whilst drawing on techniques and methods that evoke the Andean landscape: embers, fermentation, slow cooking, interplay of textures and smoky notes.

Each dish thus tells the story of a landscape, an encounter, a tale. A cuisine that follows the changing seasons, generous and authentic, where every ingredient finds its natural place.

More than just a meal, we aim to offer you a true journey between the Loire and the Andes – a warm and welcoming interlude where you can take the time to savour, discover and share.

Welcome to La Cour des Saveurs, where two worlds meet on a single plate.

Hours of operation:

Mondays and Sundays from 7:15 p.m. to 9:00 p.m.

Tuesdays through Saturdays from 12:15 p.m. to 1:30 p.m. and from 7:15 p.m. to 9:00 p.m.

SUNDAY BRUNCHES
EVERY FIRST SUNDAY OF THE MONTH
Make a reservation and ask for the menu!
€39 per person



EXHIBITIONS
Free admission; art exhibitions are held year-round in the dedicated spaces of the Hôtel de la Cité Royale

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€

Ground beef or chicken served with homemade fries or pasta.

or

Fish of the day with seasonal vegetables.

Desserts

2 scoops of ice cream or fruit salad.

SIGNATURE MENU

REGIONAL CUISINE & EMOTIONS

Between the Loire Valley and the Andes, the Chef offers seasonal cuisine where the produce of Touraine meets his culinary heritage.

A contemporary, vibrant, and authentic cuisine, conceived as a dialogue between the land, rivers, the sea, and the mountains.

Served to all guests.

Net price, service included.

A la carte

LA COUR DES SAVEURS-RESTAURANT

OUR STARTERS

Squash  13.00€
Roasted squash glazed with agave syrup, smoked squash cream, lacto-fermented squash, seed vinaigrette with homemade squash vinegar, pumpkin powder, and microgreens.

Cauliflower 15.00€
Cauliflower in a light cream sauce, free-range egg, pan-seared oyster mushrooms from a cellar in Loches, lacto-fermented cauliflower, mushroom and seaweed powder, green herb oil.

Aged Coalfish 19.00€
Aged cod, tart apple carpaccio, fresh horseradish, green apple gel, roasted hazelnuts, fresh herbs, and apple tiger's milk.

Signature Starter 22.00€

OUR DISHES

Kohlrabi  24.00€
Roasted kohlrabi, kohlrabi purée, pear & pickled pear, roasted hazelnuts, crispy buckwheat, a robust vegetable jus with caramelized onions and brown butter.

Poultry 29.00€
Roasted free-range chicken thigh, Jerusalem artichoke purée, sautéed chanterelles, roasted red apple, Jerusalem artichoke chips, a robust sauce with sage, cider vinegar, and herbs.

Pike-perch 33.00€
Roasted catch of the day, sweet potato, spinach, mussels, glasswort & seaweed, white wine sauce, mussel broth and verjus, brown butter & green oil.

Signature Dish 26.00€

THE CHEF'S CLASSICS

Beef Tartare 23.00€
Beef tartare, seaweed mustard, wakame, pickles, capers, house-made fries, and salad.

Cité Royale Burger 24.00€
Ground beef patty, Saint-Marcellin cheese, red apple, chicory, and cocktail sauce.
Served with French fries.

Autumn Salad 18.00€
Mixed salad, poultry, chicory, pear, red apple, grated chestnuts, Parmesan, dressed with a cider and honey vinaigrette.

Cheese Platter 16.00€
A selection of aged cheeses, featuring regional specialties from here and abroad, for lovers of rich flavors.

OUR DESSERTS

Pear 14.00€
Honey-poached pear, pear cream, sage-infused ice cream, walnut praline, thin honey tuile, poaching juice gel, roasted walnuts, and seasonal flowers.

Chestnut Cream 15.00€
Creamy chestnut purée, cold-brewed coffee ice cream, lacto-fermented blackcurrant, fermented blackcurrant juice gel, dark chocolate tuile, candied chestnuts, roasted buckwheat, and hot buckwheat infusion.

Citrus Fruits of the Season 12.00€
Seasonal citrus fruits, yogurt cream, citrus gel, fennel, crumble, fennel ice cream, olive oil, and flowers.

Signature of the Cité Royale 18.00€
A fragrance inspired by Agnès Sorel and the elegance of the Cité Royale.

Our Menus

LA COUR DES SAVEURS-RESTAURANT

MENU PARCOURS LOIRE

Starter + Main Course + Dessert

42.00€

STARTERS

Squash



Roasted squash glazed with agave, smoked squash cream, lacto-fermented squash, seed vinaigrette with homemade squash vinegar, pumpkin powder and microgreens.

or

Cauliflower

Light cauliflower purée, free-range egg, pan-seared oyster mushrooms from the Loches cellar, lacto-fermented cauliflower, mushroom and seaweed powder, green herb oil.

MAIN COURSES

Poultry

Roasted free-range chicken thigh, Jerusalem artichoke purée, sautéed chanterelle mushrooms, roasted red apple, Jerusalem artichoke crisps, a full-bodied sauce with sage, cider vinegar and herbs.

or

Kohlrabi



Roasted kohlrabi, kohlrabi purée, pear and pickles, roasted hazelnuts, crispy buckwheat, a full-bodied plant-based jus with burnt onion and brown butter.

DESSERTS

The Pear

Honey-poached pear, pear cream, infused sage ice cream, walnut praline, delicate honey tuile, poaching juice gel, toasted walnuts and seasonal flowers.

or

L'Agrume

Seasonal citrus fruits, yoghurt cream, citrus gel, fennel, crumble, fennel ice cream.

MENU TERROIR D'EXCEPTION

Starter + Main Course + Dessert

51.00€

STARTER

Pollock

Matured pollock, tart apple carpaccio, fresh horseradish, green apple gel, roasted seeds, fresh herbs and apple tiger's milk.

MAIN COURSE

Le Sandre

Roasted pikeperch fillet, sweet potato, spinach, shellfish, glasswort and seaweed, white wine sauce, shellfish stock and verjuice, brown butter and green oil.

DESSERT

Chestnut

Chestnut crème, cold-brewed coffee ice cream, lacto-fermented blackcurrant, fermented blackcurrant juice gel, dark chocolate tuile, candied chestnut, roasted buckwheat and hot buckwheat infusion