



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 Gérald Guignard and all his team will delight you with a homemade inventive and contemporary cuisine that brings out our local gastronomy and seasonal products.

We work mainly with local producers:

- Laiterie de Verneuil - Verneuil - (milk, butter)
- Crèmerie du château - Loches - (cheeses)
- Géo pousse tout - Veigné - (herb sprouts)
- La Loère - Civray-de-Touraine - (cola, lemonade, iced tea)
- Sologne frais - Blois - (meats)
- Boulangerie pâtisserie Laurent - Loches - (bread, pastries)
- Boulangerie pâtisserie Samson - Loches - (breads, pastries)
- Terre exotique - Rochecorbon - (peppers and spices)
- Terre Azur - Tours - (fruits and vegetables)
- Estivin - Tours - (fish)
- Vergers de la Manses - Sepmes - (fruit juice)
- Chants de Blé - Saint-Épain - (flours)
- Jérôme Saintagne - Varennes - (honey)

# menu

## From the market

Week day lunches only, except for bank holidays

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Starters and main courses or main courses and dessert	22.50 €
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Starters, main course and dessert	26.50 €
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## Plates to share

For a friendly time

Assorted cold meats	14.50 €
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Fish accras	12.50 €
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Assorted cheeses from "la crèmerie du Château"	15.50 €
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served with cold meats

# menu

## Invitation to taste

Starters and main courses or main courses and dessert 36.00 €

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Starters, main course and dessert 42.00 €

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## Starters

### The Leek

Parmentier soup, poached egg, leek green pesto and fresh cream

### The Pumpkin

Pumpkin in different textures, hake smoked by us, kumquat condiment

### The Trout

Maki of trout smoked by us, shellfish bisque, potatoes, aioli and olive oil from the Cornille mill

### The Onion **100% vegetable**

Baked onion confit cream, cereal shortbread and onion confit

## Main course

### Return from the fish market

Return from the fish market, melting potatoes, mushrooms from the Lochois cellars and their broth, lemon condiment

### The beef

Beer-braised beef, sweet potato gnocchi, candied eryngi and garlic-honey condiment

### The poultry

Chicken leg cooked at low temperature, creamy Jerusalem artichoke, salsify glazed with meat juice, batak berry and spicy juice

### The lentil **100% vegetable**

Pancake of lentils from Chédigny and coconut, pan-fried seasonal vegetables and pickles

## Dessert

Dessert of your choice

# menu

## The gourmet break

Three-courses menu, evening, weekends and bank holidays only



Starters, main course and dessert

55.00 €

### Trust our Chef !

Three-courses menu served on evenings, weekends and bank holidays only

Extra: assorted cheeses from " la crèmerie du Château"

12.00 €

Please, mention any allergy

# menu

## Children's menu

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### **For the traditional ones**

Ham or chopped steak  
served with boiled potatoes or pasta

**or**

Fish from the market with vegetables of the moment

2 scoops of ice cream (flavors of the moment)

**13.50 €**

### **For the gastronomes (up to 12 years old)**

Leave it to the chef to create a 3-course menu  
to satisfy the taste buds of your gourmets according to your preferences  
preferences between fish or meat.

**19.50€**

# A la carte

## Our starters

**The leek** 15.50€  
Cream of leek soup, poached egg, leek green pesto and fresh cream

**The pumpkin** 15.50 €  
Pumpkin in different textures, hake smoked by us, kumquat condiment

**The trout** 15.50€  
Maki of trout smoked by us, shellfish bisque, grenaille potatoes, aioli and olive oil from the Cornille mill

**The onion 100% Vegetable** 15.50€  
Cream of onion confit in the oven, cereal shortbread and onion confit

## Our main course

**The return from the auction** 25.50€  
Return from the fish market, melting potatoes, mushrooms from the Lochois cellars and their broth, lemon condiment

**The beef** 25.50 €  
Beer-braised beef, sweet potato gnocchi, and garlic-honey condiment

**The poultry** 25.50 €  
Poultry leg cooked at low temperature, creamy Jerusalem artichoke, salsify glazed with meat juice, batak berry and spicy juice

**The lentil 100% Vegetable** 25.50 €  
Pancake of lentils from Chédigny and coconut, with seasonal vegetables and pickles

**The Rib of beef (VBF) for 2 people** 80.00 €  
Homemade bearnaise sauce and potatoes

# A la carte

## Our beef tartars

Served with grilled potatoes and salad

<b>Classic Beef Tartar</b>	<b>23.00€</b>
<b>Beef Tartar "Saint-Antoine" with dry goat cheese</b>	<b>24.00€</b>

## Salad of the moment

<b>The chef offers you his salad of the moment</b>	<b>17.50€</b>
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## Our cheeses

<b>Cheese platter selected by the Crèmerie du Château</b>	<b>15.50€</b>
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## Our desserts

<b>The apple</b> Caramelized apples, Petit LU cookie, buckwheat spelt tuile and ribot milk sorbet	<b>12.00€</b>
<b>Chocolate</b> Valrhona chocolate soup with sweet spices, homemade brioche croutons vanilla marshmallow and chocolate sorbet	<b>12.00€</b>
<b>Chestnut</b> Vanilla mousse, chestnut cream, roasted cocoa nibs and blackcurrant sorbet	<b>12.00€</b>
<b>The mandarin</b> Mandarin cream, Valrhona azélia chocolate diplomat cream, chocolate tuile and mandarin sorbet	<b>12.00€</b>