




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)
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menu

From the market

Week day lunches only, except for bank holidays

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 €

Starters, main course and dessert 42.00 €

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

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

Classic Beef Tartar	23.00€
Beef Tartar "Saint-Antoine" with dry goat cheese	24.00€

Salad of the moment

The chef offers you his salad of the moment	17.50€
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Our cheeses

Cheese platter selected by the Crèmerie du Château	15.50€
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Our desserts

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