
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.

We work mainly with local producers:

- Laiterie de Verneuil - Verneuil - (milk, and 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 juices)
- Chants de Blé - Saint-Épain - (Flours)
- Jérôme Saintagne - Varennes - (Honey)

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

37.00 €

Starters, main course and dessert

43.00 €

Amuse-bouche

Starters

Jerusalem artichokes and hazelnuts 100% vegetal

Jerusalem artichokes tubers charred , hazelnuts frothy milk , crackers, roasted farro

Beetroot, egg and horseradish

Roasted beetroot, hard boiled egg broken down with horseradish, fried shallots, appel dressing, sesame oil, beetroot ketchup

Chicory old fashioned

Steamed chicory, french ham from La Charcuterie Berruet , ricotta, gruyere cracker, burned bread emulsion

Main Course

Return of the fish market

Steamed fish, butter fried parsnips, chicken broth with coco milk and red curry, citrus powder, kiwifruit, candied lemon paste

Limousin beef stew

Rare snacked beef chuck, beef broth, scorzoners and carrots multicolored seasoning mustard, syrupy red wine and apple juice

Heliantis and Peru's Oca 100% vegetal*

Tubers variegation on a gratin dauphinois light foam, aged garlic and olive oil, crispy polenta

Dessert

Dessert of your choice

Menu

The Gourmet Break

4 Courses Menu

57.00 €

Amuse-bouche

Jerusalem artichoke and foie gras

Creamy Jerusalem artichokes, raw foie gras thin slide and coffee oil

Scallops and parsley root

Snacked scallops, fried roe, parsley root, scallops and parsley cream, cashew nuts

Duckling filet, turnips, and Madagascar pink pepper

Roasted duckling supreme, snacked gold ball turnips and rutabagas in hazelnut oil, Madagascar pink pepper juice, citrus zest, stuffed macaroni

Apple fine tart and cinnamon

Nougatine, pistachio paste, infused cider apple, cinnamon iced cream

menu

Children's menu

For the traditional ones

Ham or chopped steak
served with walnut-sized potatoes or pasta

13.50 €

or

Fish from the market with vegetables of the moment

2 scoops of ice cream (flavors of the moment)

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 between fish or meat.

19.50 €

A la carte

Our starters

Jerusalem artichokes and hazelnuts 100% vegetal 15.50 €

Jerusalem artichokes tubers charred , hazelnuts frothy milk , crackers, roasted farro

Beetroot, egg and horseradish 15.50 €

Roasted beetroot, hard boiled egg broken down with horseradish, fried shallots, appel dressing, sesame oil, beetroot ketchup

Chicory old fashioned 15.50 €

Steamed chicory, french ham from La Charcuterie Berruet , ricotta, gruyere cracker, burned bread emulsion

Scallops and parsley root 21.00 €

Snacked scallops, fried roe, parsley root, scallops and parsley cream, cashew nuts

Main course

Limousin beef stew 26.50€

Rare snacked beef chuck, beef broth, scorzoners and carrots multicolored seasoning mustard, syrupy red wine and apple juice

Return of the fish market 26.50€

Steamed fish, butter fried parsnips, chicken broth with coco milk and red curry, citrus powder, kiwifruit, candied lemon paste

Heliantis and Peru's Oca 100% vegetal* 26.50€

Tubers variegation on a gratin dauphinois light foam, aged garlic and olive oil, crispy polenta

Duckling filet, turnips, and Madagascar pink pepper 32.50€

Roasted duckling supreme, snacked gold ball turnips and rutabagas in hazelnut oil, Madagascar pink pepper juice, citrus zest.

The Rib of beef (VBF) for 2 people 80.00€

Pepper sauce and dauphinois gratin

*: peut contenir des traces de lactose et oeuf

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

Chicory salad, hempseeds, yoghurt sauce and Xérès and mint dressing,
chicken slides, bread crumbs 17.50 €

Our cheeses

Cheese platter selected by the Crèmerie du Château 15.50 €

Our deserts

Stiff peaks white, insert and citrus opaline 12.00 €

Whipped eggs white, flowing heart, citrus crispy, vanilla custard

Dark rum baba 12.00 €

Served with raw cream and dark rum from Martinique

Grapefruit and Provence green tea 12.00 €

Thin grapefruit jelly, grapefruit wedge infused with Provence green tea,
sparkling water, yoghurt sorbet, whipped cream, toasted almonds