



RESTAURANT
LA COUR DES SAVEURS
HÔTEL DE LA CITÉ ROYALE

The Court of Flavors in the old courtroom

In our restaurant, Christophe Vasseur, Maître Restaurateur and his chef Frederic Breton Master Chef as well as his entire team offer you homemade, inventive and contemporary cuisine which will highlight local gastronomy and seasonal products.

We mainly work with local producers:

- Verneuil Dairy - Verneuil - (milk, butter)
- Château creamery - Loches - (cheese)
- La Loire - Civray-de-Touraine- (cola, lemonade, iced tea)
- Fresh Sologne - Blois - (meat)
- Laurent bakery and pastry shop - Loches - (breads, pastries)
- Samson bakery and pastry shop - Loches- (breads, pastries)
- Exotic land - Rochecorbon - (peppers and spices)
- Valifruit - Tours - (fruits and vegetables)
- CapMarée - Tours - (fish)
- Vergers de la Manses - Sepmes - (fruit juice)
- Wheat Songs - Saint-Épain - (flour)
- Jérôme Saintagne - Varennes - (honey)

Opening hours :

Tuesday evening to Saturday evening from 7:15 p.m. to 9 p.m.

Closed on sunday and monday

hotel-citeroyale.com

Menu

Gourmet Session

Starter, main course and dessert

39.00 €

Appearance in mouth

Early carrot 100% vegetable*

Early carrot, carrot caramel, bay leaf crème brûlée, polenta ostis

Main Course

Return from Criée

Fish of the day, hot citrus emulsion and dried fruit paste, red curry, roasted aubergine

Dessert

Rhubarb

Candied rhubarb, pistachio paste, nougatine, yogurt ice cream

Sweet treats

Menu

Invitation to the bar

Starter, main course and dessert 43.00 €

Starter, two main courses and dessert* 56.00 €

Appearance in mouth

Asparagus 100% vegetable*

White asparagus from the Loire, scrambled egg with verjuice, emulsion and wild rice soufflé

Main Courses

Wild garlic and broad beans 100% vegetable*

Burnt bread focaccia, bean, carrot and onion ragout, hazelnut and balsamic oil, wild garlic mousse.

Duckling

Fillet of duck roasted with leg jus and battack berries, leg shredded and fried in cromesquis, early turnips and spring onions

Dessert

Strawberry garigette

Garigette, creamy pea, mint shortbread, balsamic reduction

Sweet treats

**Last order of this menu at 8.45pm.*

Menu

Plea of flavors

5 Courses Menu
Served for all guests at the table

65 €

Appearance in the mouth

Appetizers according to the chef

Morel mushrooms

Morels stuffed with shallots, savagnin foam and brioche toasted with comté cheese

Early carrot 100% vegetable*

Early carrot, carrot caramel, bay leaf crème brûlée, polenta ostis

Return from Criée

Fish of the day, hot citrus emulsion and dried fruit paste, red curry, roasted aubergine

Beef Rib steak

Beef rib eye, peas, spring onions, grilled bacon, cubeb pepper cooking juices

Cheese

(+15.50 euros)

Chariot of mature cheeses from "La Crèmerie du Château de Loches".

OR

Goat's cheese mousse with condiments

Millefeuille vanille baked à la minute.

Caramelised puff pastry alternated with a light bourbon vanilla cream.

Sweet treats

****Last order of this menu at 8.45pm.***

Menu

Children's menus

For traditional dishes

14.00 €

Ham or minced steak

served with boiled potatoes or pasta

Or

Market fish and vegetables of the moment

2 scoops of ice cream (flavours of the moment)

For gourmets (up to 12 years old)

20.00 €

Give the chef carte blanche, and he'll create a three-course menu

3-course menu to satisfy your taste buds, according to your preferences

between fish or meat.

A la carte

Our Starters

Asparagus 100% vegetable*

White asparagus from the Loire, scrambled egg with verjuice, emulsion and wild rice soufflé

16.00 €

Early carrot 100% vegetable*

Early carrot, carrot caramel, bay leaf crème brûlée, polenta ostis

16.00 €

Morel mushrooms

Morels stuffed with shallots, savagnin foam and brioche toasted with comté cheese

22.00 €

Our courses

Wild garlic and broad beans 100% vegetable*

Burnt bread focaccia, bean, carrot and onion ragout, hazelnut and balsamic oil, wild garlic mousse.

18.00€

Return from Criée

Fish of the day, hot citrus emulsion and dried fruit paste, red curry, roasted aubergine

25.00 €

Duckling

Fillet of duck roasted with leg jus and battack berries, leg shredded and fried in cromesquis, early turnips and spring onions

25.00 €

Beef Rib steak

Beef rib eye, peas, spring onions, grilled bacon, cubeb pepper cooking juices

25.00 €

Our Desserts

Rhubarb

Candied rhubarb, pistachio paste, nougatine, yogurt ice cream

12.00 €

Strawberry gariguette

Gariguette, creamy pea, mint shortbread, balsamic reduction

12.00 €

Millefeuille vanille baked à la minute.

Caramelised puff pastry alternated with a light bourbon vanilla cream.

14.00 €

Cheese plate

15.50 €

Goat's cheese mousse with condiments

12.00 €

To ensure that our desserts are well prepared, please place your orders in advance.