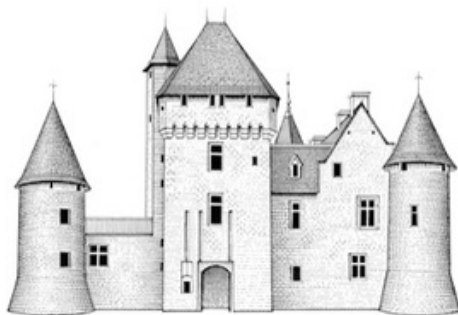


Jardin secret

*restaurant
gastronomique*

Menu



Jardin secret

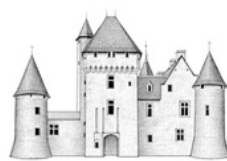
restaurant
gastronomique

*We carefully select our ingredients from committed local farmers
and breeders to showcase the richness of the Touraine terroir.*

*This menu highlights local flavours, garden herbs
and edible flowers, celebrating seasonal cuisine.*

Our local products :

- » Vegetables from Terre de Promesse, market gardener in Chezelles (13 km)
- » Asparagus and strawberries from Sylvain Rocher in Lémeré (3 km)
- » Lamb and suckling pig from Natacha and Quentin Larivière in Luzé (16 km)
- » Poultry and eggs from Jordan Gaillard in Braslou (16 km)
- » Saffron from Valérie Raineau-Boucher in La Tour Saint Gelin (10 km)
- » Trout from Vivier du Moulin in Langeais (25 km)
- » Goat's cheeses from François Vazereau in La Roche Clermault (6 km)



The Laigneau family, the chef Antoine Lopez and the team of Château du Rivau would like to extend a warm welcome to you

MENU - 65 €

Starters

Smoked Sainte-Maure, Garden Grapes & Marigold ⁽²⁾

Delicately smoked and grilled Touraine goat cheese, paired with ripe grapes and floral notes of marigold.

or

Porcini Mushrooms Consommé & Crips Garden Vegetable ⁽¹⁰⁾

The depth of dried porcini carries through a raw, crisp garden selection, where fresh herbs are brightened by the citrusy aroma of scented geranium.

or

Mangrière Duck, Fig & Fig Leaf ⁽²⁾

Medium-rare duck with the sweetness of fig and green notes of fig leaf, lifted by the flavor of saffron-infused apple cider vinegar.

Main courses

Touraine Black Beans, Red Kuri Squash & Hazelnut ^{2, 3}

Melt-in-your-mouth black beans paired with roasted red kuri squash and toasted hazelnut, finished with fresh lovage and a splash of saffron apple cider vinegar.

or

Langeais Trout, Celery & Apple ^(2, 7, 10)

Tender, pearl-pink trout built around celery-from its sweet root to its green stems, accented by crisp apple and citrusy scented geranium.

or

Julie's Pigeon, Swiss Chard & Roasted Grapes ⁽²⁾

Medium-rare pigeon served Swiss chard and roasted grapes, brought together by a white wine and verjus reductions.

Cheeses (+15 €)

Our selection of goat's cheeses.

Desserts

Fig, Goat Cheese & Honey ⁽²⁾

Ripe fig balanced between fresh goat cheese curd and the floral sweetness of local honey, lengthened by saffron apple cider vinegar.

or

Pear, Saffron, Verbena & Hazelnut ⁽³⁾

September pear highlighting the warm notes of saffron, refreshed with lemon verbena and caramelized Loudun hazelnut.

or

White Chocolate, Mirabelle Plum & Tarragon ⁽²⁾

Smooth white chocolate rounding out vibrant mirabelle plum, finished with a fresh, slightly aniseed touch of tarragon.

Garnishes and decorations will vary according to the harvest from our kitchen garden. Our meats come from French farms.
Allergens : 1) Gluten - 2) Lactose - 3) Nuts - 4) Eggs - 5) Crustaceans - 6) Molluscs - 7) Fish 8) Soya - 9) Mustard 10) Celery - 11) Wine, sulphites - 12) Peanuts - 13) Sesame - 14) Lupin - 15) Garlic

All prices shown include all taxes and service charges.