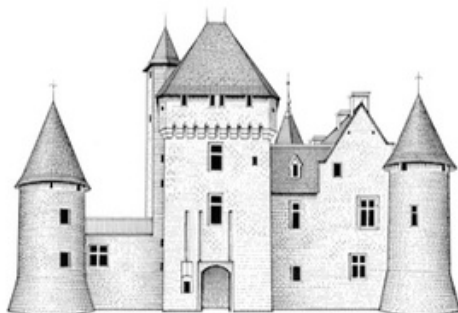


Jardin
secret
restaurant
gastronomique

Menu



Jardin secret

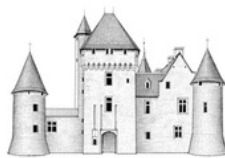
restaurant
gastronomique

*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)



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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

Fresh green pea velouté

Spring green pea velouté, garden mint, plantain leaves and crystallized violets.

or

Scallop carpaccio

Raw scallops with wild garlic infusion, saffron oil and daisies, cucumber and rose geranium

or

Roasted beetroot and goat's cheese

Roasted beetroot served as an open ravioli, lemon goat cheese mousse, green apple, hibiscus and wild garlic flowers

Main courses

Red mullet fillet

Slow-cooked red mullet fillet, local asparagus, garden herb sauce and spring flowers

or

Rack of lamb

Touraine rack of lamb in a herb crust, confit parsnip and carrot, green polenta, rosemary flowers and ground ivy

or

Vegetable risotto

Creamy risotto with local asparagus, Sainte-Maure de Touraine goat cheese, plantain oil and flowers

Cheeses (+15 €)

Our selection of goat's cheeses

Desserts

Strawberry, violet and geranium

Locally grown strawberries, violet panna cotta, daisies and rose geranium, almond tuile

or

Passion fruit Fantastik

Almond biscuit, passion fruit cream infused with rose geranium leaf, vanilla and geranium mousse, pansy flowers

or

Dark chocolate Cremeux

Dark chocolate fondant, lime gel, cocoa shortbread, light daisy mousse and balsamic vinegar pearls

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.