

Jardin secret

restaurant
gastronomique

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

MENU - 65 €

(Menu prepared using fresh, locally sourced produce)

Homemade Bread Tasting

Homemade bread made with a blend of local ancient grain flours (1, 3)

Dough hydrated at 75% with a fermentation time of 36 hours

Starters

Carpaccio of Garden Beetroots, accompanied by a light goat cheese mousse from Le Vazereau Creamery (2, 8, 9, 11)

or

Stuffed Zucchini Flowers with caramelized onions (1, 2, 13, 14)

or

Sicilian-Style Eggplant Caponata with marinated anchovies prepared in Andrea's way (10, 11, 13)

Main course

Slow Cherrywood-Smoked Salmon with a light cucumber sauce (7)

or

Free-Range Chicken Supreme from La Croix Blanche prepared "à la diable" with a delicately spiced jus (1, 3, 9, 13, 14)

or

Roasted Savoy Cabbage accompanied by a reimagined barbecue sauce (8, 9, 13, 14)

Cheeses (+10 €)

Five regional selections: Goat's blue cheese (Vazerau), Brie (Vazerau), (2)

Sainte-Maure de Touraine in three different maturations (Vazerau)

Desserts

Caramelized Apricots with Honey from Rivau's beehives served with artisanal vanilla ice cream (1, 2, 4)

or

Candied Garden Cherries with Italian meringue (1, 4)

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.