

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

Salmon Ceviche, crispy seasonal vegetables & Kosho sauce (7, 8, 11, 13, 14)

Main course

Creamy Parmesan Risotto, forest mushrooms (2, 8, 15)

or

Roasted duck breast, with cherries (8, 15)

or

Gaspacho with tomatoes, creamy burrata and basil of the garden (10, 11, 13)

Cheeses (+10€)

Five regional selections: Goat's blue cheese (Vazerau), Brie (Vazerau),
Sainte-Maure de Touraine in three different maturations (Vazerau) (2)

Desserts

Candied peach in honey, served with vanilla gelato (2)

or

Caprese Tortino, Almond cream & whipped chantilly (1, 2, 3, 4, 12)

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.