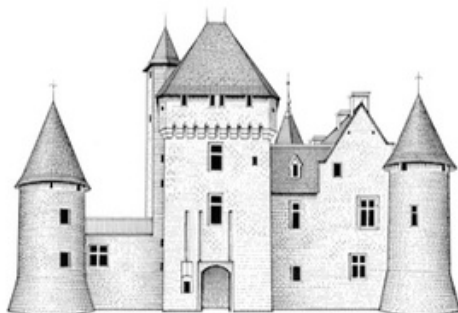


Jardin
secret
restaurant
gastronomique

Menu



Jardin secret

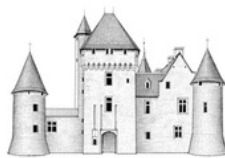
restaurant
gastronomique

*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

Spring asparagus, Touraine saffron and foral notes (1-2-4)

White and green asparagus, saffron egg yolk, fresh vegetal notes

or

Marinated trout, sorrel freshness and a hint of strawberry

Trout marinated with lemon balm, sorrel gel, thin slices of strawberry and a touch of balsamic

or

Beef and langoustine, toasted buckwheat and wild garlic freshness (3-5-15)

Lightly seared beef tataki-style, semi-cooked langoustine, umami notes of dashi

Main courses

Roasted kid goat, spit-roast inspiration, green asparagus

Roasted and confit kid goat, spit-roast style, sage jus, smoked potatoes and grilled green asparagus

or

Touraine mojettes beans, garden spirit and lemon balm broth (2-4)

Touraine white beans with morels, garden vegetables and ash-coated goat cheese, enhanced with a lemon balm broth

or

Wels catfish, morels and garden pelargonium (2-4-7)

Low-temperature cooked catfish, morels and mushroom dashi, beans and vegetal notes of pelargonium

Cheeses (+15 €)

Our selection of goat's cheeses

Desserts

Saint-Domingue dark chocolate, elderflower and cacao (2-4)

Elderflower infusion served first, Saint Domingue chocolate soup, elderflower mousse and pelargonium oil

or

Touraine strawberries, fresh garden and borage flowers (2)

Touraine strawberries in various textures, strawberry sorbet, lemon balm cream, fresh cucumber, saffron vinegar gel and borage flowers

or

Warm rose pound cake, rhubarb and goat's milk ice cream (2-4-7)

Freshly baked rose-flavoured pound cake, confit rhubarb, fresh goat's milk ice cream and almond crisps

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.