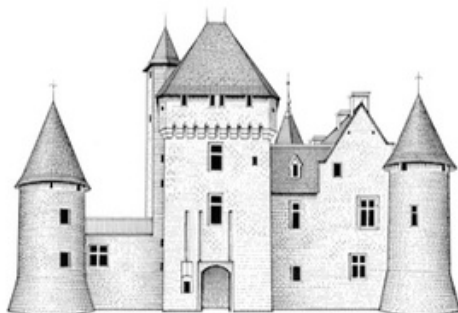


Jardin
secret
restaurant
gastronomique

Menu



Jardin secret

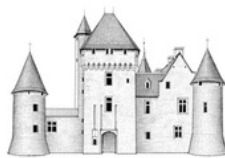
restaurant
gastronomique

*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)



Jardin restaurant gastronomique *secret*

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 €

Opening

Striploin and smoked eel with Touraine saffron. (7)

Cucumber and chives

or

Chilled langoustine and asparagus consommé. (5-10)

Artemisia and pelargonium.

or

Stuffed daylily, zucchini and hazelnuts. (2-3)

With fresh goat cheese and saffron-infused cider.

Landscapes

Langeais trout, green saffron nage and cockscomb (7)

Ice plant.

or

Touraine Géline chicken with herbs. (2-4-10)

Fondant eggplant and herb jus.

or

Touraine oyster mushrooms, spring onions, hazelnuts and borage. (2-3-10)

Roasted oyster mushrooms, confit spring onions and a light vegetable jus with Touraine saffron.

Cheeses (+15 €)

Our selection of goat's cheeses.

Sweet freshness

June rhubarb and chilled cucumber water. (1-2-3)

Fresh fennel and borage.

or

Touraine strawberries, faisselle (fresh curd cheese) and elderflower. (1-2-3)

or

Dark chocolate, cherries and garden herbs. (1-2-3-4)

Crispy cocoa-hazelnut crunch.

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.