

Jardin secret

restaurant
gastronomique

*The Laigneau Family, chef Andrea Modesto and the team at Château du Rivau
would like to extend a warm welcome to you.*

Menu at € 59 lunch and dinner (Amuse-bouche, Starter, Main course, dessert)
Degustation menu at € 89 (6-course menu and chef's surprise)
Lunch menu from Tuesday to Friday at € 33 (Starter/ Main course or Main course/dessert)

Amuse-bouche

Tasting of homemade bread made from an ancient type of Touraine wheat

Starter

Plain asparagus with seasonal seasoning

or

Braised artichoke stuffed with onions, smoked pork belly and 24-month matured parmesan,
cooking stock and chorizo oil

or

Pork belly, Koshy sauce and seasonal vegetables

Main course

Green risotto aquarello flavoured with a light organic vegetable stock

Purée de chou frisé, lemon jelly « brûlée » (*Vegetarian*)

To accompany the risotto, the Chef suggests a marrow bone cooked over a wood fire (+€6)

or

Roast pigeon breast and leg stuffed with pak choï cabbage, beetroot reduction, poultry jus, seasonal vegetables

or

Yakiniku barbecued sea bass with watercress sauce and wild garlic flowers from the garden

Dessert

Faux yellow lemon flavoured with cinnamon

or

Coconut milk ganache with chocolate (70%), roasted pineapple and lime zest

or

Our ice creams and soberts, choice of three scoops

Regional cheeses (+€10)

Assortment of Touraine goat's cheeses

Toppings and decorations will vary according to the harvest from our vegetable garden.

Our meats come from French farms.

The allergen card is available on request.