LOIRE VALLEY LODGES

DEEP FOREST, ART & SPA

Dinner

In Room Dining

To make the most of your cocoon, we recommend you dinner served at your lodge.
Served between 7pm and 7:30pm.

Farm aubergine caviar €10
Charcoal oil

Eggs with sorrel mayonnaise €12
Sorrel & fresh herb oil

Pumpkin velouté & slow-cooked egg - *Served cold* €14
Croûtons, oil & fresh herbs

Cocottes

Farmhouse chicken Blanquette €29
White rice

Mushroom Risotto €23
Aged comté cheese

Salmon & zucchini tagliatelle - *Served cold* €23
Sourcream sauce

Sharing boards

Cheese Board with regional selection €22
From «La Maison des fromages» in St-Pierre des Corps

Bömelo Salmon Platter - Norway €41
Smoked, Gravelax & salmon roe
Crème fraîche, blinis & unsalted Butter

Local charcuterie Board €20
From «La Boucherie du coin» in Esvres

Local charcuterie & Cheese board €27
A Selection of regional cured meats & chees

Desserts

Tiramisu with honey from the estate *€14*

Vanilla panna cotta *€13*
Chestnut cream

Chocolate mousse *€14*
Hazelnut praline & Feur de sel

Please place your orders preferably 72 hours in advance to ensure the best possible service.

Meat from French origin

Net prices. Service and taxes included