

Ardent Summer Session



Menu



LOIRE VALLEY LODGES

DEEP FOREST, ART & SPA

Ardent

Summer Session

Five course tasting menu

85€

For the whole table.



Angus Rib Steak

Herb salad, caramelized shallot
relish & wood-fired potato mousseline

110€

To share.

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Labneh with lavage, crispy onion tuiles 7€

Snails, mirror glaze & blackcurant soots 11€

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Starters

Yellowfin tuna, lightly seared, wood-fired beetroot & bramble oil 18€

The « garden game », a plant-based plate with tangy vegetable sorbet and juice 15€



Venison Tartare, Fig leaf mayonnaise & walnut 21€

Main Courses



Confit Pork Belly, glazed with a reduced soy, honey & hazelnut jus,
artichoke purée & tarragon velouté. 28€

Trout from the Moulin de Langeais, courgette ribbons, sorrel & pil-pil sauce 26€

Spelt risotto, charred leeks, fresh herb salad with hazelnuts 21€



Roasted Squab, wood-fired eggplant caviar,
cherry condiment & port wine jus 31€

Cheeses

Assorted aged cheeses, condiment of the day 14€

The "Paris Saint Maure", pistachio, rosemary & lemon 16€

A creation by chef Thomas Besnault

Dessert

72% Barry Tanzania chocolate tart served with fresh mint ice cream 15€

Strawberry soup, rhubarb sorbet, meringue & spruce 14€

« The Scots Pine » an exploration of pine, from bark to needles 15€

To ensure a smooth service, please let us know our dessert choice when placing your order



Meat from French origin