LE CHANTECLER

EIGHT-COURSE MENU

Thursday 12 November 2026

Virginie Basselot x Christophe Hay

ROCKFISHES FROM OUR COAST
in a delicate soup, with a garlic condiment
by Virginie Basselot

VICKIE'S BLACK TRUFFLE
tuberous chervil royale, sheep's milk tomme cheese, truffle petals and chervil jus
by Christophe Hay

CELERY FROM OUR FARMERS
saffron foam by Mélanie Cassard, rich poultry jus
by Virginie Basselot

MEDITERRANEAN AMBERJACK
lightly seared, with fresh herbs, green herb oil and concentrated fish jus
by Virginie Basselot

CARP "À LA CHAMBORD"
melanosporum black truffle, crayfish and Cheverny wine sauce
by Christophe Hay

NELLIE MELBA LACE
inspired by a cheese crust, with honey from our own beehives, wildflowers and wild herbs
by Christophe Hay

CITRUS FRUITS FROM OUR COLLECTION
by the 2025 French Dessert Champion:
citrus-leaf biscuit and sorbet, sudachi and mandarin sauce
by Christophe Hay

COMICE PEAR FROM THE ORCHARDS OF PROVENCE
caramelised pear and pear sorbet, buckwheat praline and lightly whipped cream
by Yann Le Douaron

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245 € per guest · Water and hot drink included
Food and wine pairing (8 glasses): 185 € per guest, in option