

### Chateau of Chambord

# Small group menus 2025 At the Café d'Orléans



In the courtyard of the chateau. Minimum 8 persons – Maximum 18 persons Available from November to March, except during school vacations, prolonged weekends and legal holidays

### **ADULT MENU**

(Full service on a plate)

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Seasonable vegetable salad
Along with Sainte-Maure de Touraine toasts

Chicken breast with mustard sauce & mashed potatoes

Gourmet coffee

Tap water and 0.25 liter of **Chambord red wine (AOC Cheverny)** 

€30\*

## **CHILDREN MENU** - under 13 years of age

(Full service on a plate)

CB

Plate of seasonal raw vegetables

Chicken breast & mashed potatoes

Molten chocolate cake

Tap water and glass of fruit juice

Valid for all reservations of adult menus

€15\*

### **SPECIFIC MENU**

(Full service on a plate)

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Seasonal vegetable salad

Vegetarian steak & roasted seasonal vegetables

Bowl of sorbet

Coffee

Wine of Chambord

Tap water and 0.25 liter of **Chambord red wine (AOC Cheverny)** 

Menu adapid to the following specific diets: vegetarian and gluten and lactose intolerance

# **Conditions**

- The lunches are served to the groups from 11:30 A.M. to 1:30 P.M. as part of a château visit (subject to admission fee).
- Possibility of welcoming two groups (up to the limit of 30 persons maximum).
- On reservation and according to availability. Payment at least 15 days before the date of the lunch
- Composition of the menus subject to modification according to product availability.

\*All-inclusive per person price. Identical menu for all participants except in the case specific diets

Booking: Tel.: +33 (0)2 54 50 50 40 - reservations@chambord.org