

TASTING

*Red wine,
Domaine de Chambord,*

2018

One glass of red wine (12.5cl)...4.50€

One bottle of red wine (75cl)...22.50€

The Chambord vineyards

The Chambord viticulture project is historic, patrimonial, ecological and economic. In 1518, François I undertook construction of his "comely and sumptuous structure". During the same year, he ordered the transporting of 80,000 vine plants from Beaune and Bourgogne (Burgundy) to Val de Loire. It is far from implausible that the grape variety known today as romorantin was derived from the varietal savored five centuries ago by the king of France...

In 2015, given its heritage conservation mission and in a spirit of eco-responsibility, the National Estate of Chambord decided to replant vines less than a mile from the château, in the hamlet called "l'Ormetrou".

And so, just one thousand four hundred meters from the château, a single 35-acre unit (14 hectares) has been planted with north/south exposure. The earth predominantly consists in sand, mingled underneath with clay.

With time, the end products will consist in a red wine corresponding to a blend of pinot noir and gamay (84% pinot noir and 16% gamay, in accordance with the "AOP Cheverny" design brief), of a white wine originating from the "Orbois varietal" and blended with a "sau-vignon varietal" planted surface (60% sauvignon and 40% orbois, in accordance with the "AOP Cheverny" design brief) and, finally, a pure white wine: the romorantin.

BEVERAGES

Mineral water

Evian (1L)...3.50€

Badoit (1L)...4.00€

Evian (50cl)...2.00€

Badoit (50cl)...2.50€

Badoit red (50cl)...2.50€

Volvic organic hibiscus herbal tea (37cl)...3.00€

Volvic organic rooibos herbal tea (37cl)...3.00€

Fruit juice

Tropicana orange (25cl)...3.00€

Tropicana sweet apple (25cl)...3.00€

Sodas

Pepsi (50cl)...3.50€

Pepsi max (50cl)...3.50€

Orangina (50cl)...3.50€

Schweppes tonic (33cl)...3.00€

Lemonade (25cl)...2.50€

Diabolo (25cl)...3.00€

Syrup with water (25cl)...1.50€

May Tea, peach or mint (33cl)...3.50€

Beer

Stella Artois (25cl)...3.00€ / (50cl)...6.00€

Royal Leffe (25cl)...4.00€ / (50cl)...8.00€

Wine and champagne

Glass of white wine Aoc Cheverny, 2018 (12cl)...4.50€

Bottle of white wine Aoc Cheverny, 2018 (75cl)...22.50€

Cup of champagne Napoléon Tradition (10cl)...7.00€

Bottle of champagne Napoléon Tradition (75cl)...40.00€

Hot drinks

Espresso coffee, decaffeinated, americano....2.00€

Double espresso....3.00€

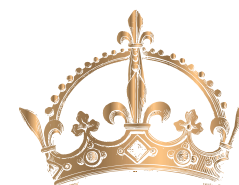
Hot chocolate....3.00€

Dammann tea (earl grey, red berries, breakfast, green mint tea,

lime green tea, fusion herbal tea)...3.00€

Coffee or Viennese chocolate....3.50€

Extra milk....0.50€



**Café
d'Orléans**

Olivier BERNARD, chef

STARTERS

🏠 Vegetable soup
(local products)
5.00€

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🏠 Hot goat cheese salad
with Chambord honey
and Tours potted pork
7.00€

DESSERTS

Local cheese platter
4.50€

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Croc du Merle farmer's yogurt
3.00€

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🏠 Apple crumble
6.00€

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🏠 Chocolate and walnut cake,
custard sauce (crème anglaise)
6.00€

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Gourmet coffee or tea
6.00€

MAIN DISHES

🏠 Seasonal salad, tepid potatoes
and Tours potted pork,
Sainte Maure de Touraine spread with
Chambord honey
15.00€

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Berry-style potato galette,
mushroom cream,
seasonal salad
12.00€

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🏠 Breast of roast farm chicken
(Orleans red label),
lemon cream, seasonal vegetables
16.00€

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Assortment of local cheeses,
venison terrine and
Chambord boar rillettes
10.00€

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🏠 Daily special
14.00€

🏠 **Homemade**



Service included – Prices incl. VAT



FORMULA

16.90€

Daily special

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Gourmet coffee

CHILDREN'S MENU

8.00€

MAIN DISH

Lasagna with
Bolognese sauce
or

🏠 Chicken breast,
side dish of the day

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DESSERT

Molten chocolate cake

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BEVERAGE

A selection (25cl)