



Château of Chambord

Group menus 2023



35€*

CLASSICAL MENU⁽¹⁾

(Counter service)



"Grandmother's" terrine with preserved pork liver and pickles

&

Assorted salads

-

Normandy-style chicken strips

& Mashed potatoes with rosemary seasoning

-

Scintillating chocolate-covered caramel square

-

Coffee

Mineral water and quarter liter of Chambord red wine (AOC Cheverny)

Classical children's menu under 13 years old : 18€ - valid for all reservations of "classical" adult menus

(1) Composition of the menu subject to modification according to product availability

Optional:

- Aperitif 5€

- Cheese 3€



48€*

GOURMET MENU⁽¹⁾

(Plate service)



Kir aperitif (with Loire Valley wine) and

2 appetizers (chef's choice)

-

Scallops tartare and creamed peas served in volcano dish

-

Beef chuck with juice and wild thyme

& Mashed potatoes with rosemary seasoning

-

Seasonal salad and PDO-certified cheese duo

-

Mandarin entremet and Montélimar nougat

-

Coffee

Mineral water and quarter liter of Chambord red wine (AOC Cheverny)

(1) Composition of the menu subject to modification according to product availability





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18€*

SALAMANDER MENU ⁽¹⁾ - under 13 years

(Plate service)



Assorted seasonal raw vegetables

-

Chicken & mashed potatoes

-

Seasonal salad & Emmental and Comté cheeses

-

Flan

-

Mineral water, glass of orange juice

Valid for all reservations of the adult "Gourmet" menu.

(1) Composition of the menu subject to modification according to product availability



Special diets: consult us.

Lunches are proposed to the groups in the context of their visit to the château (subject to entrance fee).
On reservation and subject to availability.

**Per person tax-inclusive price. Same menu for all participants except those with special diets.*

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