

Château de Chambord

Enjoy your lunch in a unique setting in the chateau

Group menus 2026

From 20 people

€40*

CLASSICAL MENU⁽¹⁾

counter service



Country terrine

&

Assorted salads

Optional :

- Aperitif €5
- Cheese €5



Normandy-style chicken strips &

mashed potatoes with rosemary seasoning

-

Bavarian chocolate and custard sauce

-

Coffee or tea

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



Classical children's menu under 13 years old : €20 - valid for all reservations of "classical" adult menus.

€40*

SPECIFIC CLASSICAL MENU⁽¹⁾

counter service



Vegetable gazpacho

-

Chickpeas and creole rice

-

Fresh fruit salad

-

Coffee or tea

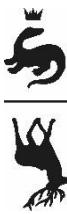
Mineral water and quarter liter of Chambord red wine (AOC Cheverny)



Menu adapted to the following specific diets: vegetarian and allergies (gluten, lactose, peanut, nuts, egg).

Menu available only on request in advance and only valid with booking of "classical" adult menus.





Château de Chambord

€55*

GORMET MENU ⁽¹⁾

plate service



Kir aperitif (with Loire Valley white wine) and
duo of seasonal verrines

-
Salmon tartar and gravlax cream

-
Slow-cooked beef fondant with wine sauce &
mashed potatoes with rosemary seasoning

€*

-
Cheese duo and salad

-
Passion fruit dessert

-
Coffee or tea

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



€55*

SPECIFIC GORMET MENU ⁽¹⁾

plate service



Kir aperitif (with Loire Valley white wine) and
duo of seasonal verrines

-
Potato and mushroom carpaccio with a citrus dressing

-
Indian curry and white rice

-
Green salad with seasoning

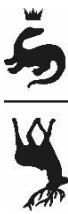
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Chocolate and coconut panna cotta

-
Coffee or tea

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



*Menu adapted to the following specific diets: vegetarian and allergies (gluten, lactose, peanut, nuts, egg).
Menu available only on request in advance and only valid with booking of "gourmet" adult menus.*



Château de Chambord

€20*

CHILDREN'S MENU⁽¹⁾ - under 13 years

plate service



Duo of seasonal verrines

-
Assorted seasonal raw vegetables

-
Chicken slivers with cream et mushroom sauce &
mashed potatoes with rosemary seasoning

-
Green salad & Emmental and comté cheeses

-
Chocolate lava cake

-
Mineral water, glass of apple juice



CONDITIONS :

- 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.
- Same menu for all participants except those with special diets allergic.
- For any question, please contact us.

*Per person tax-inclusive price.

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

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