

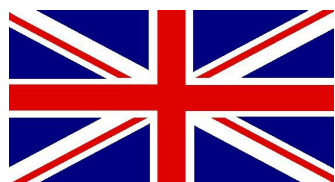


*Le Fleuray*

Hôtel-Restaurant

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# Menu



# Our producers



## *Spices and peppers*

« *Terres Exotiques* » Rochecorbon (37)

## *All our meats are of French origin*

« *Sologne Frais* » Blois (41)

« *Domaine de la Bastrie* » Cangey (37)

## *Fruits and vegetables from Touraine*

« *Delahaye Thierry* » St. Martin le Beau (37)

« *Renault Jeremy* » Chouzé sur Loire (37)

« *Panier de la Jousserie* » Cangey (37)

## *Micro pousses*

« *Géo pousse tout* » Veigné (37)

## *Organic milk ice cream and sorbets - master craftsman*

« *Palais des Glaces* » Tours (37)

## *Breads - artisan baker*

« *Boulangerie* » Saint-Ouen-les-Vignes (37)

## *Cheeses*

« *La Bergerie de bois d'Enhus* » Limeray (37)

## *Coffee*

« *Max café* » Roaster at Azay-le-Rideau (37)

The list of allergens is available by request

# Chef Franck Brandy tells you more about the philosophy of the house:

*“Why work with local, fresh and seasonal products?”*

- *Because they are freshly picked, at maturity. They are therefore tastier, more nutritious and bring us all their benefits.*
- *Because there is less risk of food contamination and spoilage. The short circuit reduces the time between harvest and table service. Leafy vegetables, for example, are sensitive to it and the risk of contamination by pathogens such as listeriosis increases with time spent in transport.*
- *To support the local economy. Local farmers are better paid, they can expand their production, create local jobs and preserve their farms.*
- *Because it is ecological. There is less transport, less CO<sup>2</sup> and greenhouse gases.*
- *Because working with a seasonal product means being certain that it has not traveled too much and that it has been harvested in a reasonable manner (no intensive cultivation, no product harmful to health and the environment).*
- *And finally because it also allows you to discover or rediscover forgotten vegetables and local products.*

# Fleuray Menu

35 €

*Amuse bouche*

*Starter*

*Main course*

*Cheese (Supplement)*

*Dessert*



# Chef's Menu

55 €

*(Without supplements)*

*Amuse bouche*

*Starter*

*Fish*

*Meat*

*Duo of crispy Sainte-Maure-de-Touraine goats cheese.*

*Dessert*

*Net price including tax (drinks not included)*

## Starters

*Boudin blanc of local chicken (from Racan), chorizo and basil, chorizo sauce.*

*Gazpacho with heirloom tomatoes and basil.*

*Pressed home made foie gras and smoked eel from the Loire, quince jelly and seasonal bread.*

*Supplement 4 €*

*Smoked salmon tartare, citrus fruit and yuzu granita.*

*Supplement 4 €*



## Main courses

*Hazelnut crusted fillet of sea bream, tarragon and grapefruit polenta.*

*Filet mignon of pork, Roi Rose de Touraine, a local honey sauce and sauteed local mushrooms.*

*Arctic char, salicornia sauce vierge, leeks in coconut milk.*

*Extra 4 €*

*Filet of beef Chateaubriand, seasonal vegetables and a Touraine blue goats cheese sauce.*

*Extra 6 €*

## Cheese

*Selection of local cheeses.*

*Extra 6.50 €*

*Crispy Sainte-Maure-de-Touraine goats cheese.*

*Extra 3.50 €*



## Desserts

*Raspberry and cherry clafouti, amarena cherry ice cream.*

*Royal chocolate entremet and praline ice cream.*

*Apricot panna cotta.*

*Poached pear with 4 spices, citrus crumble and blood orange sorbet.*