

Appetizers

Pressing duck of foie, smoked eel Apple vinegar, onions mousse.	28 €
Marinated scallops and roasted Lemon caviar fruty olive oil from the Moulin of Llevant	32 €
Cabbage leaves stuffed with snails from Berry Bone marrow and truffles toast, green celery juice	26 €



Natural cooked langoustines in broth Vegetables salad with spicy dressing	38 €
--	------

Pour suivre

Smoked cod and seashells served with slightly salted butter sauce	35 €
--	------



Steamed fillet of sole, shellfish sauce Leek confite with lemon	41 €
--	------

Scallops with colour carrots Ginger and citrus broth	36 €
---	------

The Tourangelle Beuchelle new version Crushed cabbage and hazelnut	34 €
---	------

French hunted hare, stuffed a la royal Pumpkin with nutmeg and turnip	36 €
--	------

Range chicken from Renouees, Cardinal La Balue way Smoked eel, foie gras, beetroot from Chioggia	36 €
---	------

Chateaubriand "Salers", condiment foyot Creamy and pan fried romaine lettuce	70 €
---	------

Cheese trolley 12€

Fruits et Douceurs sucrée

Lime souffle, Jivara ice cream Soupe de framboises au vin d'Anjou (20mn)	16 €
---	------

Roasted pear with lemon Crispy sesame	14 €
--	------

Chocolate and coffee texture Milk and cardamome mousse	14 €
---	------

Figs and raspberries tart, Fouace way Sangria jus, liquorice ice cream	14 €
---	------

- (1) Dish not included in the half board
(2) Dish proposed in half board, supplément of € 10



Specially prepared light dishes Origin :
Veal – Game - Poultry : France UE

ARTIGNY'S FEAST

PERFUMES AND FLAVORS

(For the whole table)

*Royal of foie gras, crayfish bisque
Organic sorrel bread from Vou*

*Pressing duck of foie gras
smoked eel and onions mousse*

*Smoked cod and seashells
Served with slightly butter sauce*

Scallops with colour carrots

Or

*French hunted hare stuffed a la Royal
Pumpkin with nutmeg and turnip*

*Goat cheese Tomedes Fouzon
vegetables jam*

*Figs and raspberries tart, Fouace way
Sangria jus, liquorice ice cream*

Petits Fours and Mignardises

Price per person 80,00 €
With the sommelier wine selection per person 115,00 €

Loire Menu

(For the whole table)

Royal of foie gras, crayfish bisque
Organic sorrel bread from Vou

Grilled foie gras of duck, sesame nougatine
Vegetables salad

Or

Organic salmon, pine nut and dill
Cucumber remoulade and fresh anchovis

Mulet from the Loire in saffron broth
Served with local carrots

Or

The Beuchelle of Tours
Crushed cabbage and hazelnuts

Selection of goat Cheese platter

Roasted pear and lemon
Crispy sesame

Price per person 52 €

Menu Potager

Unctuous mushrooms soup
Girooles and crunchy romaine salad

Poched organic egg from the farm, cucumber gelly
Vegetables salad

Roasted autumnal fruits and vegetables
Confits cabbage and tuffles slices

Chocolate and coffee texture
Cappuccino sauce

Casse-museaux

Price per person 35 €

Our Chef Richard Prouteau

Passionate about regional produce, Richard Prouteau adores linking the technical sleight of hand with the wish to provide pleasure. Very attached to the fundamentals of French culinary art, he suggests some delicious meals with a modern touch.

COOKING CLASSES

*Each first Saturday of the month come to our
(except for summer month)
Cooking classes with our “chef” Richard Prouteau.*

MUSICAL EVENINGS

For the 47th year, the Château d'Artigny presents a new season of Musical Evenings. Enjoy a champagne cocktail, a classical concert, a fixed gala dinner and why not a night in this beautiful castle ?

For booking, ask to the front desk...