



## THE +

---

- > At the Domain of Chaumont-sur-Loire, refreshments are about refreshing your body and mind
- > Six catering options available across the Domain and the hotel *Le Bois des Chambres*
- > Dishes are prepared on-site using a choice of local, organic produce

### “LE GRAND CHAUME”

Located in the heart of the *Bois des Chambres*, the *Grand Chaume* restaurant welcomes aficionados of authentic fine dining in an altogether atypical architectural and decorative setting. Inspired by the turrets of Renaissance châteaux and farmers' haystacks, a huge thatch flower houses a series of areas opening onto the terrace in front of the pond, the farmyard or simply the landscape as a whole.

In keeping with the sophistication celebrated over the centuries by the Domain's illustrious owners, the interior decoration is based on an ongoing dialogue with the amazing roof frame, which the architects have left visible and transformed into nothing less than a deep-blue night sky pierced by a myriad white arrows like so many comets chasing each other through the heavens

#### **3-course meal, 1 glass of wine and hot drink**

€50/person without entrance fee

#### **Evening 3-course meal, 2 glasses of wine and a hot drink**

€65/person without entrance fee

**Individual set menu** - evenings only: 3-course (€60) - 5-course (€85)

**Vegetarian set menu** - included

> All year round (except annual holiday)



### “LE GRAND VELUM”

Housed in an elegant plant-filled greenhouse, *Le Grand Velum* is an absolute must for the Domain of Chaumont-sur-Loire's many epicurean visitors: a true workshop of gastronomic creation where culinary creator François-Xavier Bogard conjures up innovative menus in line with the International Garden Festival's themes.

Every year, his inventive, highly sophisticated cuisine highlights novel flavours and colours celebrating ingredients mostly produced by certified organic farming and prioritising short distribution channels. At *Le Grand Velum*, enjoying a meal is a truly rejuvenating event, as the nutritional, dietary and sensorial qualities of the dishes it serves are its top priority. An unforgettable gourmet experience.

#### **3-course meal, 1 glass of wine and hot drink**

**€45** / person in addition to the admission fee from 20 people

**€50** / person in addition to the admission fee for groups under 20 people

> From May to October - upon reservation

#### AT “LE GRAND CHAUME” AND “LE GRAND VELUM”

##### APÉRITIF

1 glass of Vouvray brut (€7.50)

1 glass of our selected wine (€5)

## “LE COMPTOIR DES TILLEULS”

This fast food establishment is in a bucolic, open-air setting underneath the lime trees or pergolas covered in plants, and offers a buffet served on a tray with regional products that have been carefully selected and then used to concoct dishes on-site, served in recyclable, reusable containers. So you can help us in our environmentally friendly efforts, there is a waste sorting area at your disposal for when you've finished your meal.

### **3-course meal, 1 glass of wine and hot drink**

€26 / person in addition to the admission fee from 20 people

> From April to October - upon reservation

## “LE CAFÉ DU PARC” AND “LE CAFÉ DES SAVOIRS ET DES SAVEURS”

“**Le Café du Parc**” located near the Château and the exhibitions in the Historic Grounds, offers you a moment of relaxation on a shady terrace in the Farmyard..

> Open from the end of April to October

A relaxation area, surrounded by books and set in an usual building, “**Le Café des Savoirs et des Saveurs**” is a welcoming and homely space, where you can take your time to reflect on the countless sensations evoked by the Domain.

> Open from November to April

## “L'ESTAMINET”

Located in the heart of the International Garden Festival, “L'Estaminet” serves light meals, hot and cold drinks, and homemade ice-creams and sorbets, with a host of original flavours on offer. To enjoy out on the terrace. Open from the end of April to October

### **NEW: AUTUMN/WINTER RESTAURANT SERVICE - FOR GROUPS**

#### **GOURMET MEAL ON THE DOMAIN**

A fully-fledged workshop for gastronomic and culinary creation serves sophisticated, inventive cuisine taking its cue from the International Garden Festival theme. With its simple, uncluttered cuisine, the autumn and winter revamp of the menu showcases plant products that are for the most part organically farmed, certified and locally sourced.

**3-course meal, 1 glass of wine and hot drink: €45 / person** in addition to the admission fee

#### **GOURMET MEAL AT THE HOTEL *LE BOIS DES CHAMBRES***

The dishes on the menu are the result of creativity put to the service of a truly astonishing cuisine. Prioritising the Domain's own products and those of the Region's terroirs, they do their all to delight the taste buds while respecting environmental ethics. Indulgence and joy are the virtues cultivated and honoured here. Meats and wines alike are selected from among regional products.

**3-course meal, 1 glass of wine and hot drink: €50/person** without entrance fee

**Evening 3-course meal, 2 glasses of wine and a hot drink: €65/person** without entrance fee

#### **BISTRONOMIC MEAL ON THE DOMAIN**

Based on the menu of the “Café des Savoirs et des Saveurs”, a complete meal on a plate, served at the table, that showcases locally sourced products, cooked on the premises and gourmet recipes.

**3-course meal, 1 glass of wine and hot drink: €30/person** in addition to the admission fee

Net prices, service charge included. **2025 non-contractual document** / Photos: © E. Sander

