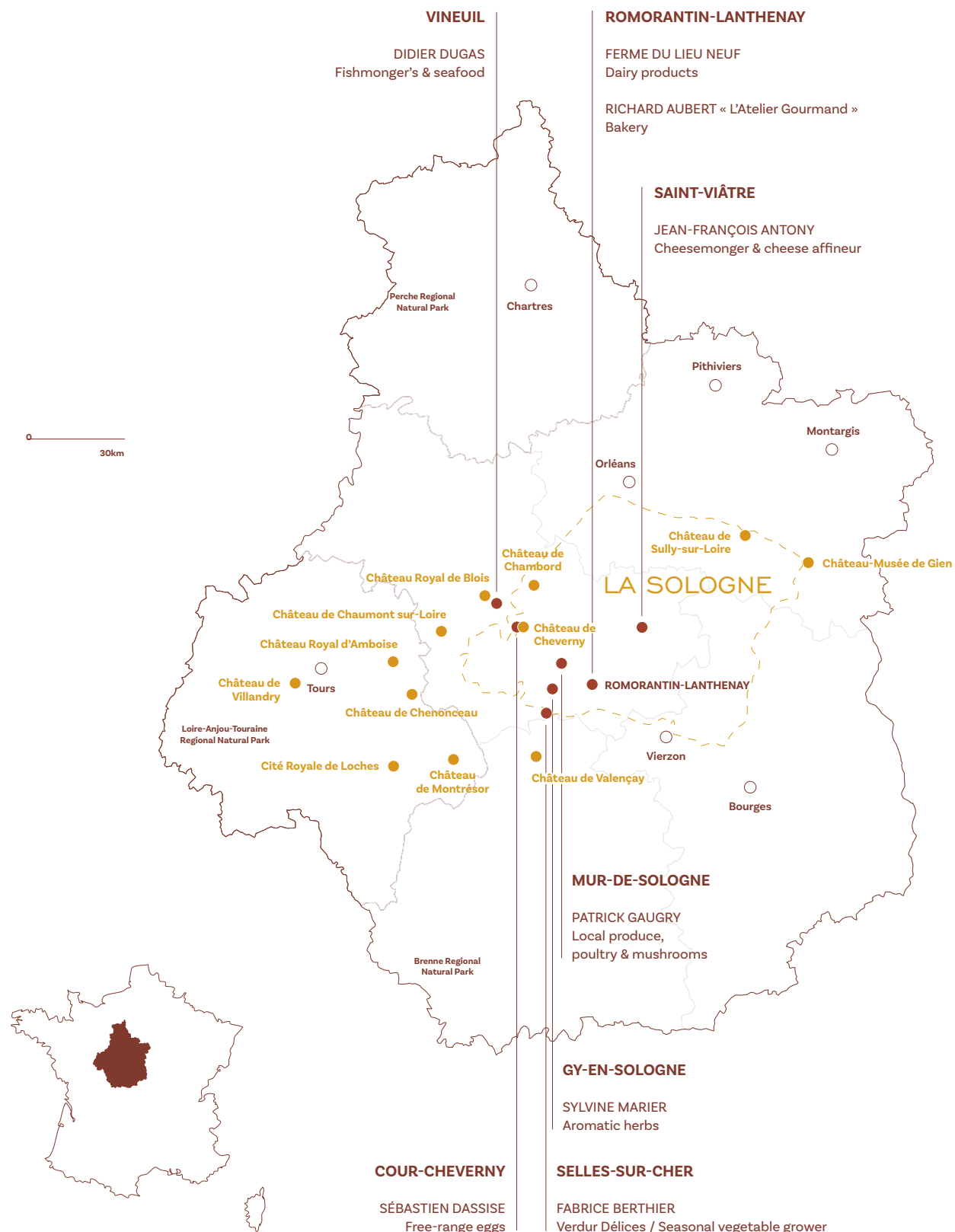


OUR PRODUCERS & FRIENDS IN SOLOGNE

GIVING BACK TO THE LAND THAT GIVES US SO MUCH

Food must nourish. It should not only delight those who gather around the table, but also give back to the land that sustains us. That is why we work with passionate men and women who dedicate themselves to their produce, vegetables, herbs, mushrooms and livestock, here in our region, on our land. Our aim is not only to delight you, but also to support those who make it all possible. We are deeply grateful to them.



RESTAURANT Le Clos 1774 VALLÉE DE LA LOIRE

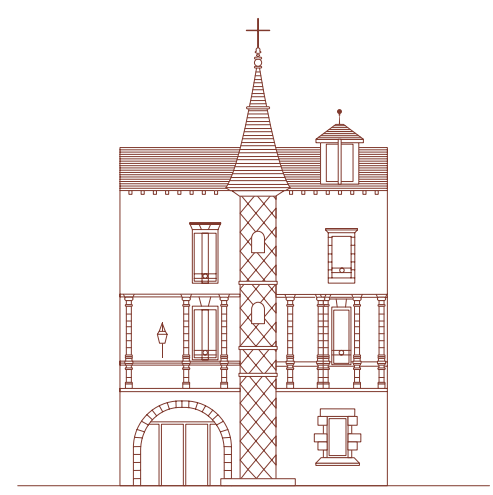
Sologne. The very name conjures up the earthy scents of the woodland, a generous natural landscape and a cuisine that is both simple and beautiful, where tradition and excellence come together in perfect harmony. Here, cooking has a purpose above all: to welcome, to celebrate and to pass things on. These are the values that find their way to your table, ready to delight you in turn.

To bring the culinary traditions of an establishment with a history spanning more than two and a half centuries to the plate, Chef Loïc Le Bail draws on his passions, inspirations, love of fine food and experience gained alongside some of the great names in gastronomy.

Today, Le Clos 1774 continues the remarkable story of Lion d'Or 1774, France's very first hotel and restaurant, through a cuisine that honours its heritage while breathing new life into it.

As a tribute, each dish tells the story of an entire region, its ingredients, producers and farmers, showcasing a thoughtful, respectful approach to cooking and the richness of a fascinating local food culture.

Loïc Le Bail



Michelin-starred restaurant

OUR MENU IS MEANT TO BE READ WITH THE EYES,
BUT REVEALED THROUGH THE PALATE. LET YOUR CRAVINGS GUIDE YOU THROUGH
THE STOPS ON YOUR CULINARY JOURNEY, AND SAVOR EVERY MOMENT.

BETWEEN SOLOGNE TERROIR, BRETON INFLUENCES,
AND JAPANESE TOUCHES, CHEF LOÏC LE BAIL INVITES YOU TO DISCOVER
THE CUISINE OF HIS ROOTS AND PASSIONS.

STARTERS

Gilt-head Bream Sologne caviar / Red Kuri squash / Chestnut	€34
Scallo Citrus / Lard / Carrot	€32
Leek Sorrel / Pomegranate / Hay	€31

MAIN COURSES

John Dory Parsnip / Grape / Miso	€52
Mallard Duck Fig / Roscoff onions / Honey	€48
Celeriac Nori seaweed / Porcini mushroom / Cacao Nibs	€39

SOLOGNE GOAT’S CHEESES	18€
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DESSERTS

Pear Kirsch / Cardamom	€21
Dark Chocolate Hazelnut / Bergamot	€21
Sologne Strawberry Lemon verbena / Tarragon	€21

SIGNATURE MENU

Gilt-head Bream Sologne caviar / Red Kuri squash / Chestnut
Scallop Citrus / Lard / Carrot
Blue Lobster Strawberry / Herbs / Breizh West
Squab (Pigeon) Culinary tobacco seasoning / Cabbage / Jerusalem artichoke
Grand Cru Damson Plum Hazelnut / Shiso / Tonka beans
Grand Cru Chocolate Walnut / Orange / Tahitian vanilla

THREE-COURSE
MENU

98€
WINE PAIRING 2 GLASSES
35€

FOUR-COURSE
MENU

149€
WINE PAIRING 3 GLASSES
55€

SIX-COURSE
MENU

195€
WINE PAIRING 4 GLASSES
75€

Les produits de notre carte sont tracés et peuvent contenir des allergènes : gluten, arachides, fruits à coque.
Liste consultable sur simple demande.

Tous nos prix s'entendent toutes taxes comprises

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