



CHÂTEAU *Louise*
DE LA VALLIÈRE



GASTRONOMIC MENU

L'Amphitryon

Gourmet Restaurant

Our gourmet restaurant, L'Amphitryon, takes its name from Molière's famous comedy, where feasting, misunderstandings, and sensory delights intertwine with mischief. In this play, the name Amphitryon becomes synonymous with a generous host—one who welcomes, indulges, and brings people together.

This is the spirit we strive to embody at our table: a place where elegance and culinary refinement meet conviviality. Just like in Molière's theater, we celebrate taste, emotion, and sharing, with cuisine that elevates flavors and hospitality that makes every guest feel truly special.

*At L'Amphitryon, every meal becomes
a stage for pleasure and discovery.*

THE KING'S LANGOUSTINE, A VERSAILLES SECRET

Under Louis XIV, langoustine was a rare delicacy at court. One maître d'hôtel had the idea of carrying them alive in seawater basins, preserving their freshness. One evening, a royal cook prepared them with lovage from the King's own gardens and a citrus jus. The dish delighted the sovereign and became a coveted treat, reserved only for the most intimate circles.



LOUIS XIV AND THE FROG FEAST

At Versailles, always in search of novelty, Louis XIV is said to have once heard his physician praise the benefits of frog legs. Intrigued, he challenged his chef to transform this a royal delicacy. This success is believed to have helped introduce frogs into French haute cuisine.



MARJORAM TENDER BREATH FROM THE GARDENS OF VERSAILLES

A delicate 17th-century herb, prized for its digestive properties. Once appreciated in royal kitchens and apothecary remedies. A symbol of discreet love



TURNIP

The turnip, tender and crunchy, shone for its freshness. Harvested at dawn, still dew-kissed, it offered its pearly sweetness to delicate palates. Sliced thin and served raw, it added a lively, peppery touch, a subtle contrast amidst the abundance of royal banquets.

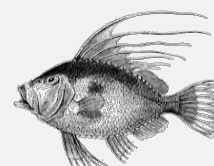
PIKE-PERCH, TREASURE OF THE ROYAL PONDS

A discreet lord of freshwater, pike-perch was much appreciated at the table of Louis XIV for its fine and delicate flesh, considered nobler than that of carp or pike. Fished from the royal ponds, notably in the forest of Fontainebleau, it would arrive at Versailles' kitchens still wriggling. The King, not fond of heavy spices, preferred it gently roasted and served with a simple jus, so as not to overpower its subtlety.



JOHN DORY, VIRTUE AND CARÊME DELICACY

A fish of the Atlantic coast, John Dory was rare and renowned for its exquisite flesh and often held the place of honor at royal banquets during Lent. John Dory, cooked in a salt crust and finished with a drizzle of Menton lemon, became the perfect symbol of luxury in restraint.



PIGEON, FOWL OF COURT AND CEREMONY

At Versailles, pigeon was not a common barnyard dish but a true delicacy. The royal aviaries raised hundreds, fed on select grains to supply the King's table. Louis XIV preferred them stuffed with truffles and breadcrumbs, served with a reduction of Beaune wine.



SWEETBREAD, DIPLOMACY À LA FRANÇAISE

At Versailles, it was first blanched, then pan-seared in butter until golden and crisp outside, and meltingly tender within. The Duke of Saint-Simon, the court's merciless chronicler, noted in his memoirs that no minister was ever invited to the King's Council without first being welcomed at a supper featuring the famous ris de veau à la royale.

"THE CUISINE OF FRENCH ROYALTY, INTERPRETED BY THE CHEF"

~ REFINED APPETIZERS ~

Langoustines, fresh lovage, sand-grown carrots, and shellfish elixir
€38

✓ *Tomato between flam and dew, Flavors of marjoram and Touraine saffron frost*
€28

~ HOT APPETIZERS ~

Roasted frog with brown butter, chanterelle mushrooms, wild fennel, and poultry jus in the spirit of a vinaigrette
€36

✓ *A Turnip's Dream – confit tenderness, raw freshness, and an IPA beer thrill*
€28

~ SOUP ~

✓ *Delicate refreshing green bean cream, rosemary cloud*
€26

~ FISH ~

Grilled zander, King's Garden vegetables, peppery frisée, and fishbone seaweed butter
€49

*Roasted John Dory, confit celery, horseradish,
marsh parsley and shellfish marinère with Louise de La Vallière Vouvray*
€58

~ MEAT ~

*Roasted pigeon on the bone, broad beans with lard,
thigh confit with thyme and tangy walnut vinegar jus*
€56

*Crispy veal sweetbreads, baby barigoule artichoke,
confit garlic and rich veal jus*
€58

~ VEGETARIAN ~

✓ *The green delights of the royal vegetable garden*
€48

~ SWEET TREATS ~

✓ *Rhubarb with a Hint of Bourbon Vanilla*
€24

✓ *Grilled strawberry soufflé with a touch of tarragon breeze*
€24

✓ *Selection of matured cheeses*
€19

4-COURSE MENU “HENRIETTE D’ANGLETERRE”

€95 TTC

~ APPETIZER ~

- ✓ Tomato between flam and dew, flavors of marjoram and Touraine saffron frost

~ or ~

- ✓ A Turnip’s Dream – confit tenderness, raw freshness and an IPA beer thrill

✓ SOUP of the ROYAL COURT

~ FISH ~

Grilled zander, King’s garden vegetables, peppery frisée and fishbone seaweed butter

~ or ~

~ MEAT ~

Roasted pigeon on the bone, broad beans with lard, thigh confit with thyme, and tangy walnut vinegar jus

~ or ~

~ VEGETARIAN ~

- ✓ The green delights of the vegetable garden

~ SWEET TREATS ~

- ✓ Rhubarb Dessert with a Hint of Bourbon Vanilla

~ or ~

- ✓ Grilled strawberry soufflé with a touch of tarragon breeze

~ or ~

- ✓ Selection of matured cheeses

6-COURSE MENU “MADEMOISELLE DE BLOIS”

€130 TTC

~ REFINED APPETIZER ~

Langoustines, fresh lovage, sand-grown carrots and shellfish elixir

~ or ~

*Roasted frog with brown butter, chanterelle mushrooms,
wild fennel, and poultry jus in the spirit of a vinaigrette*

~ APPETIZER ~

✓ *Tomato between flam and dew, flavors of marjoram
and Touraine saffron frost*

~ or ~

✓ *A Turnip's Dream – confit tenderness,
raw freshness and an IPA beer thrill*

✓ SOUP of the ROYAL COURT

~ FISH ~

*Grilled zander, King's garden vegetables, peppery frisée
and fishbone seaweed butter*

~ or ~

*Roasted John Dory, confit celery, horseradish, marsh parsley,
and shellfish marinière with Louise de La Vallière Vouvray*

~ MEAT ~

*Roasted pigeon on the bone, broad beans with lard,
thigh confit with thyme, and tangy walnut vinegar jus*

~ or ~

*Crispy veal sweetbreads, baby barigoule artichoke,
confit garlic and rich veal jus*

~ or ~

~ VEGETARIAN ~

✓ *The green delights of the vegetable garden*

~ SWEET TREATS ~

✓ *Rhubarb Dessert with a Hint of Bourbon Vanilla*

~ or ~

✓ *Grilled strawberry soufflé with a touch of tarragon breeze*

~ or ~

✓ *Selection of matured cheeses*

Origin of our meats: European Union
Origin of our fish: France sustainable trawl fishing

*If you suffer from any allergies or intolerances,
please inform a member of the restaurant team
upon ordering.*

VAT and service included.

