



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.



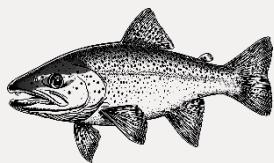
LOUIS XIV AND THE FROG FEAST

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



TROUT

The King enjoyed trout, a fish with silvery reflections, caught in the royal rivers. Freshly prepared, it was served simply, enhanced with herbs and a squeeze of lemon. Even in opulence, the king appreciated the purity of its flavors.

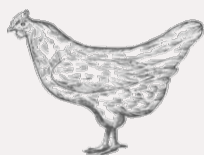
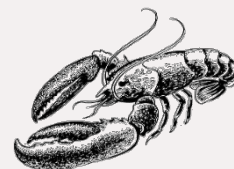
THE FRESHWATER MULLET

An elegant and delicate fish, it was among these treasures. Appreciated for the fineness of its flesh and the subtlety of its taste, it perfectly embodied the discreet luxury offered to the King.



THE BLUE LOBSTER

Transported alive to the Château's kitchens, it symbolised mastery over the elements: the sea tamed in the service of the King. When cooked, its scarlet shell recalled the flamboyant colours of the flags and fabrics that adorned Versailles. Its fine, firm flesh embodied absolute refinement, worthy of banquets where the art of the table became an extension of royal power.



THE RACAN CHICKEN

In the peaceful countryside of the Pays de Racan, in Touraine, an exceptional breed of chicken was born, white with blue legs, raised outdoors and fed on grains and berries from the orchards. This meticulous care gives it firm, delicate flesh. At the table of the Sun King, poultry was considered a promise of finesse and elegance.



THE FIG

The gardens of Versailles were not only a showcase of flowers and fountains: they also housed fig trees, symbols of sweetness and discreet luxury. These trees, carefully aligned and maintained, offered rare and delicate fruits, celebrated for their fragrance and tender flesh. At Château Louise de la Vallière, we continue this tradition: 70 fig trees of 11 varieties, carefully planted, produce fruit that is both sweet and fragrant.

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

~ REFINED APPETIZERS ~

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

Frogs dressed in hazelnut, a swarm of chanterelles and the scent of wild fennel
€36

~ APPETIZERS ~

✓ *Tomato between flame and dew, marjoram and saffron frost from the Touraine region*
€28

Trout from La Favorite, cucumber slices, summer lettuce and Garum from Tours
€32

~ SOUP ~

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

~ FISH ~

Mullet reminiscent of Versailles, pungent mugwort and a veil of Vouvray wine
€46

Blue lobster, earth truffle and sauce flavoured with hyssop from the cloisters
€64

~ MEAT ~

Racan chicken, treasures from the seaside vegetable garden and nuance of juices
€52

Lamb with wall savory, Paimpol seeds and meadow nectar
€56

~ VEGETARIAN ~

✓ *The green delights of the royal vegetable garden*
€44

~ SWEET TREATS ~

Fig tree diamond, buckwheat and ivory accord
€24

Bright blueberries and milky frost
€24

Selection of matured cheeses
€19

4-COURSE MENU “HENRIETTE D’ANGLETERRE”

€95 TTC

~ APPETIZER ~

✓ *Tomato between flame and dew, marjoram
and saffron frost from the Touraine region*

~ or ~

*Trout from La Favorite, cucumber slices,
summer lettuce and Garum from Tours*

✓ **SOUP of the ROYAL COURT**

~ FISH ~

*Mullet reminiscent of Versailles, pungent mugwort
and a veil of Vouvray wine*

~ or ~

~ MEAT ~

*Racan chicken, treasures from the seaside
vegetable garden and nuance of juice*

~ or ~

~ VEGETARIAN ~

✓ *The green delights of the vegetable garden*

~ SWEET TREATS ~

Fig tree diamond, buckwheat and ivory accord

~ or ~

Bright blueberries and milky frost

~ 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 ~

Frogs dressed in hazelnut, a swarm of chanterelles and the scent of wild fennel

~ *APPETIZER* ~

✓ *Tomato between flame and dew, marjoram
and saffron frost from the Touraine region*

~ or ~

*Trout from La Favorite, cucumber slices,
summer lettuce and Garum from Tours*

✓ *SOUP of the ROYAL COURT*

~ *FISH* ~

*Mullet reminiscent of Versailles, pungent mugwort
and a veil of Vouvray wine*

~ or ~

Blue lobster, earth truffle and sauce flavoured with hyssop from the cloisters

~ *MEAT* ~

Racan chicken, treasures from the seaside vegetable garden and nuance of juice

~ or ~

Lamb with wall savory, Paimpol seeds and meadow nectar

~ or ~

~ *VEGETARIAN* ~

✓ *The green delights of the vegetable garden*

~ *SWEET TREATS* ~

Fig tree diamond, buckwheat and ivory accord

~ or ~

Bright blueberries and milky frost

~ 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.

