



CHÂTEAU *Louise*  
DE LA VALLIÈRE



*GASTRONOMIC MENU*

# *L'Amphitryon*

## *Gourmet Restaurant*

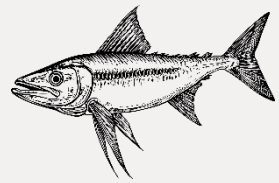
*Our gourmet restaurant, L'Amphitryon, takes its name from Molière's famous comedy, where feasting, misunderstandings, and sensory delights intertwine with mischief. In this play, the name Amphitryon becomes synonymous with a generous host—one who welcomes, indulges, and brings people together.*

*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.*

### **MACKEREL**

At the court of Versailles, where refinement graced the table, mackerel, a flavorful fish, also found its place. Caught along the French coasts, it was marinated or served with delicate sauces. Even though it was a humble fish, in the hands of the king's chefs, it became a dish worthy of royal feasts.



### **SCALLOPS**

In the time of Louis XIV, scallops were not highly regarded at court, seen as rustic food from coastal regions. However, one day, a Breton advisor, eager to showcase his province's treasures, presented scallops at a grand banquet in Versailles, hidden in a refined sauce made with white wine, cream, and aromatic herbs.



### **ENDIVE**

At the court of the Sun King, the endive would have been a crunchy gem, as light as morning dew. Its refined bitterness would have delighted royal palates, slipping through the fingers of courtiers in search of new flavors, a burst of simplicity amidst the opulent feasts.

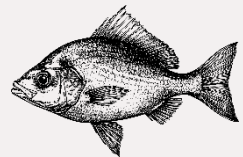


### **TURNIP**

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.

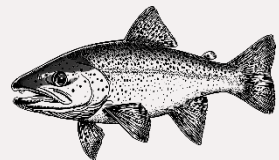
### **BRILL**

Louis XIV, a great lover of fish, demanded fresh fare from the kingdom's coasts. Brill, with its fine and delicate flesh, was prized at royal tables. Its refined taste made it a must-have at feasts, so much so that fishermen redoubled their efforts to satisfy the Sun King's demands.



### **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.



### **WILD BOAR**

The sovereign saw hunting as a ritual of power. During a hunt in the Fontainebleau Forest, he faced a massive wild boar charging at him. With a precise strike, he brought it down before the admiring eyes of the court, further solidifying his image as an invincible ruler.



### **VEAL**

At Versailles, veal, tender and refined, was a dish of choice. Carefully prepared by the king's chefs, it was paired with masterful sauces and precious spices, embodying the elegance and gastronomic expertise of the royal court.

### **ONION SOUP**

A legend tells of Louis XIV, struck by a midnight craving during a hunt, who improvised a broth with bread, butter, and onions. Seduced by its caramelized sweetness, he made it one of his secret pleasures, proof that simplicity and indulgence could coexist at the king's table.



*~ COLD APPETIZERS ~*

*Grilled mackerel under a leek veil, bergamot aromas, and a whisper of fresh herbs*  
€35

*Scallops with truffle, sealed in a golden shell, young spinach shoot  
with Montlouis saffron, essence of Vin Jaune*  
€44

*~ HOT APPETIZERS ~*

✓ *Winter dew on crisp endives, tangy pear with verjuice,  
and a cloud of Sainte-Maure-de-Touraine*  
€29

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

*~ SOUP ~*

✓ *Dubarry velouté with Baeri caviar pearls*  
€26

*~ FISH ~*

*Pearlescent brill, light Brussels foam, Dieppoise-style sauce with a breath of tarragon*  
€58

*Butter-poached trout meunière, potato velvet, and parsley infusion*  
€49

*~ MEAT ~*

*Wild boar in a crust, chervil root mousseline, and a peppery jus with wild notes*  
€72

*Melt-in-the-mouth veal breast, flame-braised,  
glazed Jerusalem artichokes, and truffled jus*  
€58

*~ VEGETARIAN ~*

✓ *Royal French onion soup, truffle in majesty,  
sweet Roscoff onion, buckwheat risotto, and rich broth*  
€48

*~ CHEESE ~*

*Selection of matured cheeses*  
€19

*~ DESSERTS ~*

*Chocolate murmur with gianduja, hazelnut crisp, and cardamom freshness*  
€28

✓ *Pineapple soufflé with pink peppercorns, citrusy lift*  
€24

✓ *A childhood memory – caramelized apple, a caress of dulce de leche,  
and fresh green apple with verbena berry*  
€26

✓ *Vegetarian*

## **MENU AT €95 "HENRIETTE D'ANGLETERRE"**

### **~ COLD APPETIZER ~**

*Grilled mackerel under a leek veil, bergamot aromas  
and a whisper of fresh herbs*

*~ or ~*

### **~ WARM APPETIZER ~**

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

*~ or ~*

### **~ SOUP ~**

✓ *Dubarry velouté with Baeri caviar pearls*

### **~ FISH ~**

*Butter-poached trout meunière, potato velvet and parsley infusion*

*~ or ~*

### **~ MEAT ~**

*Melt-in-the-mouth veal breast, flame-braised,  
glazed Jerusalem artichokes and truffled jus*

*~ or ~*

### **~ VEGETARIAN ~**

✓ *Royal French onion soup, truffle in majesty,  
sweet Roscoff onion, buckwheat risotto, and rich broth*

### **~ DESSERT OR CHEESE ~**

✓ *Pineapple soufflé with pink peppercorns, citrusy lift*

*~ or ~*

✓ *A childhood memory – caramelized apple, a caress  
of dulce de leche and fresh green apple with verbena berry*

✓ *Vegetarian*

## **MENU AT €130 "MADEMOISELLE DE BLOIS"**

### **~ COLD APPETIZER ~**

*Grilled mackerel under a leek veil, bergamot aromas  
and a whisper of fresh herbs*

*~ or ~*

*Scallops with truffle, sealed in a golden shell, young spinach shoot  
with Montlouis saffron, essence of Vin Jaune*

### **~ WARM APPETIZER ~**

✓ *Winter dew on crisp endives, tangy pear with verjuice,  
and a cloud of Sainte-Maure-de-Touraine*

*~ or ~*

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

### **~ SOUP ~**

✓ *Dubarry velouté with Baeri caviar pearls*

### **~ FISH ~**

*Pearlescent brill, light Brussels foam,  
Dieppoise-style sauce with a breath of tarragon*

*~ or ~*

*Butter-poached trout meunière, potato velvet, and parsley infusion*

### **~ MEAT ~**

*Wild boar in a crust, chervil root mousseline  
and a peppery jus with wild notes*

*~ or ~*

*Melt-in-the-mouth veal breast, flame-braised,  
glazed Jerusalem artichokes, and truffled jus*

*~ or ~*

### **~ VEGETARIAN ~**

✓ *Royal French onion soup, truffle in majesty,  
sweet Roscoff onion, buckwheat risotto, and rich broth*

### **~ DESSERT OR CHEESE ~**

*Chocolate murmur with gianduja, hazelnut crisp  
and cardamom freshness*

*~ or ~*

✓ *A childhood memory – caramelized apple, a caress  
of dulce de leche, and fresh green apple with verbena berry*

*~ or ~*

✓ *Pineapple soufflé with pink peppercorns, citrusy lift*

✓ *Vegetarian*

*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.*