Our dining options

Auberge "Le Prieuré"

Immerse yourself in Renaissance splendour

Renaissance Gastronomy in the 15th century Priory with its beautiful Renaissance rooms and shaded terrace.

Renaissance dinner served in period costume. Possibility of livening up dinner with entertainment (Renaissance musicians, magicians, jugglers, fire-eaters)

- Interior capacity: 70 seats (in 2 rooms)
- Exterior capacity: 60 seats (terrace)

Lunch menu from €23

Served from May to September

Starter - choice of

- Herb tart on a bed of salad
- Fresh goat's cheese and Touraine pork cracklings tart (€1 supp./pers.)
- Scallops flan with dill and leek tredura (€3 supp./pers.)

Second course - choice of

- Fat chicken confit with Amboise wine and carrot and clove purée
- Pork fillet with sage butter and courgette gâteau with caraway (€3.50 supp./pers.)
- Salmon and basil parcel with leek tredura

Cheese

- Sainte Maure de Touraine goat's cheese and salad (€2 supp./pers.)

Dessert - choice of

- Poached pear with bitter orange and vanilla from the West Indies
- Pineapple compote with Jamaican spices and shortbread biscuit

Drinks (supp. per person)

- Aperitif: Hippocras (sweetened wine), Sage and mint wine, peppered strawberry wine: €2
- Touraine wine: €1.50
- Still or sparkling mineral water: 1L bottle for: €3
- Coffee: €1.50

Sire Sausin, an expert in historic cuisine.

After working as a butler then as "maître d'hôtel" for private clients, Stéphane Sausin decided to concentrate on theatrical catering. He has served the great men of this world: François Mitterrand, George Bush and even Jean Paul II.

From a set menu or à la carte, Sire Sausin will help you discover Renaissance cuisine. He opens his dinners with Hippocras wine, followed by a cuisine that is rich in the mouth and hearty for the stomach.

Agence Créations - 02 47 70 63 63
Crédits Photos : Clos Lucé - Léonard de Serres - Image du Mans - RGA Décors - Ars Lumina - Editions Voisin-Estel - Bleu

Our group dining options

For further information

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Lunch in charming surroundings

Table du Moulin

For reservations call +33 (0)2 47 57 55 78

- Fast food beside the river, near the water wheel, with Leonardo's gears
- Open from April to October
- Semi-covered venue with capacity to seat 40 (round tables)

Group menu **€18/person**

- Crudités and cold meats buffet
(rillettes, pork rillons or cracklings, terrines, ham)

OR

- Cheese (goat's cheese and brie de Meaux)

OR

- Gourmet coffee (coffee and assorted sweetmeats)

OR

- 250ml of Touraine wine

Renaissance Terrace

For reservations call +33 (0)2 47 57 55 78

- Crêperie, Tea Rooms at the foot of the Clos Lucé Château, in the rose gardens
- Open all year round
- Exterior capacity: 50 seats (round tables with parasols)
- Interior capacity: 50 seats (tables in a "U" shape)

Group menu **€18.50/person**

- Seasonal crudités platter or Touraine cold meats platter

OR

- Leonardo crêpes (egg, tomato, mushrooms, cheese)

OR

- Gourmet coffee (coffee and assorted sweetmeats)

OR

- 250ml of Touraine wine

Picnic basket

Children's group special

- A number of open-air tables are available in the heart of the park, near a play area

Picnic menu **€6/person**

- Sandwiches, crisps, tomatoes, egg, dessert, drink