

MENU - UPDATED OCTOBER 2026

AS THE MICRO-SEASONS UNFOLD, OUR DISHES EVOLVE ONE BY ONE,
OFFERING A UNIQUE INTERPRETATION OF OUR INGREDIENTS WITH EVERY VISIT.



L'AIGLE D'OR
RESTAURANT

L'ENVOL

94 EUROS

Between Creativity and Consistency

Join us as we explore the "Garden of France" through this seven-course tasting menu. Featuring some of our signature dishes alongside creations inspired by the changing seasons, this journey offers a glimpse into the distinctive character of L'Aigle d'Or's cuisine — where technical mastery, precision of flavour and respect for the ingredients come together in harmony.

00 00 00

This tasting menu celebrates the richness of the Touraine terroir and the expertise of some twenty local producers who work alongside us every day.

We carefully select and craft their products with passion, with the hope of revealing flavours that are new, surprising and sincere.

Between the traditions of French cuisine and contemporary inspiration, each dish tells a story of the season, the land and the people we meet along the way.

00 00 00

Served for the entire table only.

Available for lunch and dinner.

00 00 00



L'AIGLE D'OR
RESTAURANT

MENU DES AIGLES

68 Euros

Savoury Preliminaries

¥ ¥ ¥

Cave & Forest Mushrooms
Lovage

¥ ¥ ¥

Smoked Haddock
Cauliflower, Peanut

¥ ¥ ¥

Farm-Raised Suckling Pig
Artichoke, Black Garlic

OR

Market Fish
Saffron, Courgette

OR

"Norman" Beef Tenderloin
Agria Potato, Bell Pepper
Supplement 9€

¥ ¥ ¥

Apple
Coffee, Hazlenut

¥ ¥ ¥

Sweet Postliminaries

¥ ¥ ¥



WINE PAIRINGS

To complement your gastronomic experience, our team offers carefully curated pairings designed to harmonise with Chef Simon Desiles' cuisine.

Each pairing features carefully selected French wines, with particular attention given to the terroirs of the Loire Valley. To suit individual preferences and pace, you may choose the number of discoveries you wish to enjoy:

Food & Wine Pairing – from one glass

Choose according to your preference: *€12 per glass*

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We also offer a non-alcoholic pairing, created with the same level of care and attention as our wine pairings, offering a complete experience centred around flavours, textures and the seasons.

Non-Alcoholic Pairing – from one glass

Choose according to your preference: *€9 per glass*

CHEESE

14 €

Fancy an extra treat?
We're giving you the option now... and we may just tempt you again later.

Fromage de Chèvre Travaillé

The dish that never changes, but is constantly evolving!
Composition of goat cheese of different maturities from La Ferme de la Biquette. Biscuit with herbs, marbles and fennel and apple condiment.

L'Assiette de Fromage

A selection of cheeses from here and elsewhere, from our local producers and cheesemongers

“ PLUME ” LIGHT WEEKDAY LUNCH

40 €

Préliminaires

∞ ∞ ∞

Starter

∞ ∞ ∞

Main Course

∞ ∞ ∞

Epilogue

A weekly challenge taken up by our kitchen team to develop a menu that meets a double objective: to offer you sustainable cuisine while delighting you.

Available on Thursdays and Fridays for lunch

MENU DES AIGLONS

20 €

For young foodies :

Please ask the team for today's menu