



MENU



22 rue Mal. de Lattre de Tassigny, 41150 Chaumont-sur-Loire

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TO SHARE

NIBBLES

For 2 people

Côté Terre

Cold cuts and cheese platter

11.00€

Pork dry sausage

8.00€

Coté Loire

**locally fished in the Loire river*

Fish Rilletes - white fish and veggie spread or barbel and Espelette peppers

11.00€

Smoked catfish platter

12.00€

BOARDS TO SHARE

For 4 people

"Le Fûtreau" - Board of 100 % cold meats

19.00€

"La Gabare" - Board of mixed cold meats and cheese

21.00€

"La Toue" - Cheese board

23.00€



Prices are inclusive of TVA / service included

DRINKS

Le Cocktail du Fou - <i>Liqueur de sureau, fines bulles Touraine et Tonic</i>	8.00€
Kir	4.50€
Kir Pétillant	5.50€
Le Cocktail du Fou sans alcool - <i>Sirop de fraise, jus pamplemousse, eau pétillante</i>	7.00€
Verre de Moelleux 100% Chenin	5.50€
Ricard 2cl - <i>Supplément sirop 0,50 cts</i>	3.00€
Trahant - apéritif bio à la pomme- 4cl	6.00€
Martini blanc/rouge - 4cl	4.50€
Whisky JEMME - fût de Porto - 3cl	7.50€
Whisky JEMME - Tourbé - 3cl	8.50€
Cidre du Perche AOP Bio cuvée Tronas 2023 - <i>the bottle</i>	15.00€

CRAFTS BEERS Brasserie artisanale

"La Ptite Maiz"

25CL / 50CL

Bières Pression

4.50€ / 7.50€

Monaco

4,50€ / 7.00€

Panache

4.00€ / 6.50€

Bières bouteilles - 33cl

5.00€

- La "Blimey" (4,5° C)
- "L'Irish Harvest" (5°)
- La "Belgian Triple":(8,5°)

ALCOHOL FREE BEVERAGES

Lemonade*	3.90€	<i>*craft produced</i>
Cola*	3.90€	<i>La Loere</i>
Thé glacé*	3.90€	
Vittel (25/100cl)	2.50€ / 5.00€	
Syrups/squashes	2.20€	
Perrier	3.50€	
Lemon Perrier (<i>with lemon slice or syrup</i>)	4.00€	
San Pellegrino -100cl (<i>sparkling water</i>)	6.00€	
San Pellegrino- 50cl (<i>sparkling water</i>)	4.50€	
Fruit Juices (<i>craft made</i>)	4.50€	
<i>Pomme, Pomme cassis, Abricot, Orange, tomate</i>		
Diabolo	3.50€	
Free alcohol beer	4.50€	
Coca zéro	3.80€	

HOT DRINKS

Coffee	2.00€	Hot Chocolate	4.00€
Latte Coffee	3.50€	Double espresso	4.00€
Long coffee	2.50€	Cappuccino	4.50€
Tea/infusion	3.50€	Coffee "noisette"	2.60€

Prices are inclusive of TVA / service included

LA CAVE DU FOU

WINES

Les Blancs/White wine

Les Hauts D'Artigny - Chenin 2024
AOP Touraine Amboise

by the Glass /Bottle

5.50€ / 27.00€

Authenticus - Chardonnay 2025
Val de Loire

5.50€ / 27.00€

La Renaudie - Sauvignon 2025
Touraine

5.50€ / 27.00€

Les Rouges/Red wine

Antéa - Cabernet Malbec 2023
Touraine Chenonceau

6.00€ / 31.00€

Clos de Gâtines - 100% Cot 2024
Touraine Amboise

5.80€ / 28.00€

Cuvée Albert Denis - Cot 2024
AOP Touraine Vieilles Vignes

5.50€ / 27.00€

Vieilles Vignes - Cabernet 2023
Touraine Mesland

5.50€ / 27.00€

Un Air de Loire - Equilibrium 2024
Gamay AOC Touraine

5.50€ / 27.00€

Les Rosés

In Situ - Rosé sec 2024
Touraine

5.00€ / 25.00€

Un Air de Loire - Eros Gamay 2024
Cabernet Franc AOC Touraine Rosé

5.50€ / 27.00€

Les Pétillants/Sparkling wine

Pétillant Blanc - Fines bulles Touraine

5.50€ / 27.00€

Pétillant Rosé - Fines bulles Touraine

5.50€ / 27.00€

DIGESTIFS

Rhum Fortin Heroica

7.50€

Rhum Siete Villas

8.00€

Whisky JEMME - fût de Porto - 3cl

7.50€

Whisky JEMME - Tourbé - 3cl

8.50€

Menthe pastille

5.00€

Esprit de bière - La Petite Maiz (Eau de vie de bière)

8.00€

Calvados l'Hermitière - appellation contrôlée

7.50€



LA TABLE DU FOU

OMELETTES

Siders : oven baked potatoes, salad

"La Délicate"

Mushroom and grated emmental cheese omelette

11.50 €

"La Ravigote"

Fresh goat cheese and diced bacon omelette

12.50€

"La Fortifiante"

Pork Filet Mignon and grated emmental cheese omelette

13.00€

"La Conviviale"

Potatoes, mushrooms, emmental cheese omelette

12.50€

FRESH SALAD

16.00€

*Salad, magret de canard, eggs, mushrooms, potatoes, farm cow cheese, tomatoes, graines de courge
(can vary with seasonal vegetables)*



CHILDREN'S MENU P'TIT FOU

Omelette

or

hot sandwich (ham/cheese)

9.00€

or

ham on the bone plate

served with potatoes

Ice Cream or white cheese



DESSERTS

At Fou d'Loire, all our deserts are "à la carte":
simple, delicious and (nearly all) homemade

LA TABLE DU FOU

LES GOURMANDISES DE DIDIER

"Le Feuilleté du Fou" **15.50€**

*Puff pastry accompanied with salad
(siders: oven baked potatoes and salad)*

"Le Croque du Fou" **15.50€**

*White sandwich bread, ham, cheesy béchamel, mushrooms, grated emmental cheese, grain mustard
(green salad on the side)*

"La Quiche du Fou" **14.50€**

Didier's daily inspiration homemade quick

Good to know: Didier can adapt two of these dishes for vegetarians

TARTINES

Bakers' "Pain de campagne", bruschetta style.

"La Veget" **13.50€**

Fresh goat cheese, honey, cumin, crushed walnuts, courgettes/zucchini marinated in rosemary flavoured olive oil

"La Chambourdine" **14.00€**

Cream base, tomato sauce, mushrooms, belly pork, Sainte-Maure goat cheese, grated emmental cheese

"La Chaumontaise" **14.00€**

Cream base, tomato sauce, smoked pork filet mignon, diced bacon, honey onion compote, grated emmental cheese

"L'Amboisienne" **14.00€**

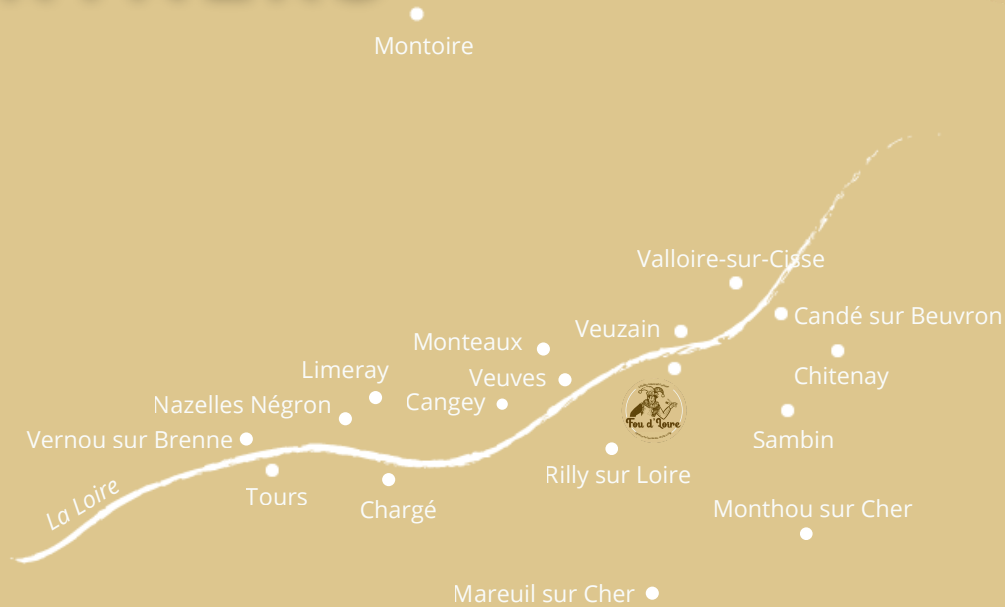
Cream base, tomato sauce, minced meat, onions, mushrooms, grated emmental cheese

"La Ptit Trôo" **14.50€**

Cream base, tomato sauce, duck magret, Petit Trôo gratiné (pasteurized cow cheese)

Siders: green salad

OUR LOCAL PARTNERS



At Fou d'Loire, we are committed to offer quality products from our region. This is the reason why we work hand in hand with local producers, all committed on respecting the environment and traditional manscraft and know-how.

Boulangerie Noël - Veuzain-sur-Loire

Boulangerie Guery - Valloire sur Cisse

Domaine de la Dalbeine - Veuves (asperges)

Ferme de Lancheneux - Sambin (œufs)

Chèvrerie du Fay - Chitenay (fromage de chèvre)

Le panier de la Jousserie - Cangey (fruits et légumes)

Le palais de la glace - Tours

Charcuterie Bobault - Candé sur Beuvron

La Laiterie de Montoire - Montoire (crème, fromage de vache, fromage blanc)

Saveurs de Loire - Limeray (fruits et légumes)

Les Pêcheurs professionnels de Loire - Chaumont sur Loire

Domaine Viticole Sauvete - Monthou sur cher

Domaine Viticole Plou et fils - Chargé

Domaine Viticole Pironneau - Monteaux

Domaine Viticole des Pierrettes - Rilly sur Loire

Domaine Viticole Rochette - Nazelles Négron

Domaine Viticole de la Renaudie - Mareuil sur cher

Domaine Viticole Pannetier - Vernou sur Brenne

Cidrerie traditionnelle du Perche - Val au Perche

