



It was in these cliffs, dug out to extract the light-colored stone with which the most famous Châteaux of the Loire were built, that the Domaine des Hautes Roches opened its doors to guests in 1989, after a year and a half of renovation work to turn it into a hostelry.

It was the passion of one man, Philippe Mollard, that made it possible to restore these caves and the 18th-century pavilion, which had been abandoned for some fifteen years.

Before becoming France's first Hôtel Troglodytique, these rooms were monastic cells attached to the nearby Marmoutier Abbey, and served as a refuge during the Wars of Religion. Mushrooms were then grown here, before the “Vin Lanternois”, made famous by Rabelais, was aged here.

For more than a century, from 1855 to 1975, Domaine des Pentes was one of the finest wine estates in the Vouvray appellation, before being used as a warehouse for a spirits company.

In June 2023, this jewel in the crown of Touraine's upscale hotel industry was sold to a pair of Touraine investors, Benoît and John.



The property was restored to its former glory in December 2023, with a new décor that reincarnates the spirit of a family home. Les Hautes Roches is imbued not only with the spirit of the surrounding châteaux, but also with the savoir-vivre of the illustrious spirits who frequented them.

Chef Benjamin Chrétien and Pastry Chef Pauline Macé combine finesse and elegance to create a delicate, modern cuisine. The Menu Expérience invites you on a gustatory journey to meet our local producers.

STARTERS

Yellowtail crudo, Watermelon & avocado, Vergers des Ming infusion - <i>Caviar supplement 15 €</i>	24 €
The Tomato, 🌿 Creamy burrata, strawberry coulis, basil oil	24 €
“Land and Sea” Raviole, With langoustines and foie gras	26 €
Poached oyster from Maison Hercourt, Radish trilogy, parsley cream, homemade sorbet	33 €
Blue lobster, Long turnip, lobster bisque	39 €

STURIA CAVIAR FROM AQUITAINE

Vintage Baeri Sturia 15 g served with our homemade blinis 	50 €
Vintage Baeri Sturia 30 g served with our homemade blinis 	100 €

MAIN COURSES

Fried soft-boiled egg, 🌿 Seasonal vegetables, spring mushrooms, Tomme de Touraine cream	35 €
Filet of Maigre, Two ways of sunny vegetables, shallot butter	40 €
Royale quail, Sweet potato purée, reduced jus, Provence herbs	45 €
Loire fishing of the day, Zucchini and parmesan declension	48 €
Calf sweetbread “Grenobloise” style, Pak Choi cabbage, spring mushrooms and potato mousseline	49 €



CHEESES

Refined by Hans Krischer - Les Halles de Tours

Sainte Maure de Touraine revisited, pear tapée	17 €
3 Cheese Service	15 €
5 Cheese Service	21 €
7 Cheese Service	27 €

DESSERTS

For your convenience, desserts should be ordered at the beginning of the meal.

Douceur Coco, En mousse rocher and Caribbean-style sorbet, passion fruit and pineapple compote	20 €
Fraîcheur d'été, Orange blossom flan, pistachio ice cream, strawberries from Chouzé-sur-Loire	20 €
Jardin Anisé, Fennel and herbs sorbet, Pastis emulsion, lemon madeleine cookie and spicy star infusion	20 €
Hot soufflé with Amaretto liqueur, Raspberry compote and roasted almond ice cream	21 €



YOUNG GASTRONOME MENU

Experience gastronomy like an adult
Starter, Main Course, Dessert

up to 16 years

Choice of Discovery Menu

40 €



OUR LOCAL PRODUCERS

La Belle aux Pois Gourmands

Our organic vegetable grower in Rochecorbon

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Géo Pousse Tout

Our herbalist, producer of micro-sprouts and edible flowers in Veigné

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Thierry Bouvet, Philippe Boisneau, Antoine Proust

Our Loire fishers

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Maison Hercourt

Our oyster producer, Huître Marennes Oléron

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Sturia Caviar from Aquitaine

Breeder, Producer, Selector, Refiner

*

Maison Savia & Boucherie Sologne Frais

Our butchers and meat suppliers from France

*

France Fromages

Artisan cheesemakers and ripeners at Les Halles de Tours

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Nunshen

Our selection of teas and infusions



Net prices, taxes and service included.
All our dishes are 'Home-made' from raw ingredients.