

The foodie's address book...

TASTE OF TOURS

Choice Morsels 2020



T TOURS
LOIREVALLEY

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Last winter, when we sat down to piece together the complex jigsaw that is our Choice Morsels guide, we had no idea of the storm clouds that were gathering. A tempest swept over the world just as the warmth of spring seemed to promise lunches in the sun and aperitifs on the terrace.

Yet there was no way we were going to give up on this 2020 edition. The restaurant business has been one of the hardest-hit economic sectors during the crisis. For many long weeks, we all had to go without a seemingly unremarkable activity that is nonetheless deeply rooted in the French way of life: going to the restaurant.

So we still conclude this editorial by saying “Bon appétit!”. This year, it has a special meaning for us as our return to the restaurant will have a unique taste. Whether enjoying a gourmet meal or the simplest of fare, we will savour the joy of living, an essential ingredient for building the future.

DRINKING TOO MUCH ALCOHOL CAN HARM YOUR HEALTH.
PLEASE DRINK RESPONSIBLY.



Imprint ;-)

CHOICE MORSELS! GUIDE 2020

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toursloirevalley.eu f   

Local life



Vieux Tours - Plumereau

Plumereau is the best-known area in Vieux Tours (the old town). Head to the unmissable Place Plumereau, an old cobbled market square surrounded by half-timbered houses. It has now become an irresistible attraction in Tours with its shops, bars with terraces, and many restaurants.



Les Halles - Grand Marché

Tours' food quarter, Les Halles square hosts a traditional market every Wednesday and Saturday. This city centre neighbourhood is of immense historical and architectural interest. Completely dedicated to good food, Les Halles de Tours is a must-see covered market. ALSO not to be missed is the unexpected Monstre statue. Standing 4m tall, this contemporary work of art by Xavier Veilhan has towered over Place du Grand Marché since 2004.



Local life



Colbert

Rue Colbert, the medieval high street, is picturesque with its old cafés and shops, as well as its 15th and 16th-century houses. For lovers of vintage objects and books, a detour via Rue de la Scellerie is a must, to browse the antiquarians' quarter and admire the façade of the Grand Théâtre, built in 1869.

Around the station

A lively area, built around one of the city's main monuments: the magnificent Gare de Tours station by the famous architect Victor Laloux. Opposite the station stands the very contemporary Palais des Congrès, a convention centre designed by Jean Nouvel. A short walk from Rue de Bordeaux and Place Jean Jaurès, this neighbourhood is always buzzing and offers travellers a wonderful first impression of the city.



The North and South of Tours

These two areas spread out on either side of the Loire and Cher rivers. Head north of the Loire to see new eco-neighbourhoods flourishing just a stone's throw from the city's busiest shopping areas.

Further south, you will find new districts with a mix of shopping centres, schools, businesses and new housing.

This "new generation" of neighbourhoods has some nice culinary surprises in store.





Around Tours

With its 22 municipalities, the Tours metropolitan area offers many opportunities to discover delicious food. Head to Villandry and its famous château-garden, a must-see local attraction, or why not the boating village of Savonnières, for some wonderful gastronomic experiences at the gates of Tours.



A little further afield...

The Touraine area is renowned for its pleasant way of life and exceptional heritage. At the foot of the great châteaux, savour the colours of its markets and the unique atmosphere of its historic towns and cities (Tours, Amboise, Chinon, Loches...). Experience its buzzing restaurants, lush green gardens, and rows of Loire vines... It all adds up to a flavourful journey in Château country!








Restaurants

We dined incognito and paid the bill like any other customer at all these establishments – and many more. They were selected because we enjoyed dining there and they were worthy pieces of the jigsaw we have diligently put together for you. The name “Choice Morsels” emphasises the fact that this is not a complete list, just our suggestions for 2020.



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GRAND MARCHÉ
VICTOIRE**

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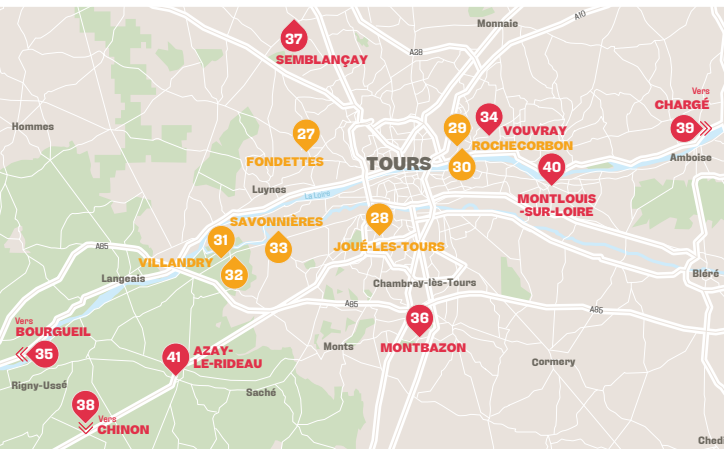


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**A LITTLE FURTHER
AFIELD...**

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25

Vers zone industrielle
de Tours Nord
TOURS NORD

Tours

Avenue de la Tranchière

Pont Wilson

Quai Paul Bert

Pont de fil

Château de Tours

CCCOD

COLBERT

Avenue André Malraux

Rue du Commerce

13

16

17

18

15

14

19

10

12

Rue de la
Scellerie



Grand Théâtre
Opéra de Tours



Cathédrale
Saint-Gatien

Rue des Halles

Rue Nationale

Rue Marceau

20



Mairie
de Tours



Vinci
Palais des Congrès

Boulevard Heurteloup

GARE

23



Gare de Tours

Rue d'Entraigues

21

22

Avenue de Grammont

Rue Blaise Pascal

Rue Edoard Vaillant

Vers
Saint-Avertin

26

TOURS SUD

Restaurants



1 LA MAISON DES HALLES



“The place to be for carnivores”

An unmissable place for meat-lovers, where they pay special attention to selecting the finest ingredients. They also honour France’s authentic stews with an excellent version of beuchelle tourangelle. For dessert, the chef takes a few liberties with some creative and indulgent treats – and customers love it. The wine list is imposing, with some nice old vintages.

19 PLACE DES HALLES, 37000 TOURS • 02 47 39 96 90
WWW.LAMAISONDESHALLES.EATBU.COM

MENU FROM €14.90



2 VANNE



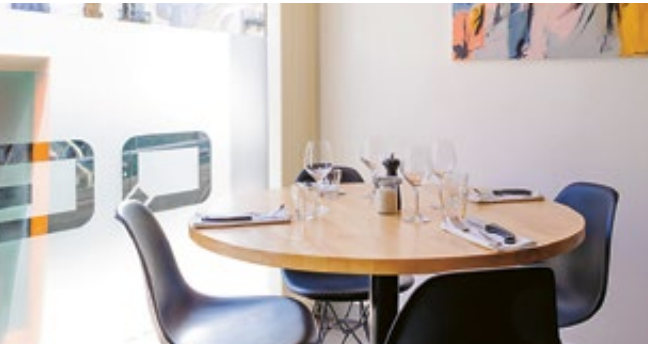
“Bibimbap, kimchi and company”

There is a nice restaurant for Korean cuisine fans a short walk from Les Halles. The menu is short – a good sign – and the flavours are authentic. Novices can rest assured: the hostess will be happy to explain the dishes. Enjoy the dishes with one of the fermented rice spirits on the drinks list. An exotic experience.

26 RUE GEORGES COURTELINE, 37000 TOURS • 09 65 10 88 81

📍 VANNE

MENU FROM €16



3 QG



“Passion for produce”

On “place du Monstre”, as the locals call the square, are the headquarters of Thierry Pradeilles, a larger-than-life character and a great connoisseur of produce and wine. In this modern-style bistro, the chef artfully assembles Thierry's finds, which include seafood of exceptional quality – it's also locally sourced, like most of his ingredients. This is light, feelgood cuisine where vegetables are more than just a side dish. The wine list is naturally full of good bottles, at very fair prices.

19 PLACE DU GRAND MARCHÉ, 37000 TOURS • 02 47 61 49 29
 ⓘ QG



4 L'IDÉE HALL

“The ideal combination of bistro cooking and gastronomy”

The chef and sommelier's hipster look seem to herald a meal of pastrami and natural wine, but nothing could be further from the truth. Not far from Les Halles, they serve fine, carefully prepared bistro cooking, paired with a great wine selection, mainly classic vintages. The flavoursome vegetables come from the family's kitchen garden. A little gem.

47 RUE DE LA VICTOIRE, 37000 TOURS • 09 81 16 92 29
 WWW.RESTAURANTLIDEEHALL.EATBU.COM
 MENU FROM €28

Restaurants



5 LA BONNE ASSIETTE



“An affordable trip to Portugal”

Tours has a large Portuguese community and this restaurant is a kind of focal point for it. It serves simple, popular fare, appreciated by families, workers and students. Cod is naturally on the menu, prepared in various ways, but there are plenty of other dishes to choose from, of course. Very low prices. Booking recommended.

75 RUE GEORGES COURTELINE, 37000 TOURS • 02 47 37 04 86
WWW.RESTAURANT-LABONNEASSIETTE.FR
MENU FROM €7



6 O&A



“A new chic, laid-back place to be”

Olivier Arlot, former child prodigy of Tours' culinary scene, has opened a new restaurant, and has given up chasing Michelin stars – for now at least – in order to put his gastronomic expertise into a simpler, more immediate cuisine. A chic brasserie, where technical skill and quality products are combined to deliver streamlined and deliciously simple dishes. Great attention to atmosphere and service. Wine list with Loire and Burgundy accents.

29 PLACE GASTON PAILLOU, 37000 TOURS • 02 47 55 87 73
f OA
MENU FROM €21



7 CUISINEZ-MOI



“Local takeaway (and burger joint)”

In one of Tours' most charming places, overlooked by tourists and still thriving on local trade, Cuisinez-Moi is enjoying a new lease of life. Thomas Mouhatcheff serves simple and well-made home cooking to take away, proving that he is a great chef as well as a rotisserie master – the first incarnation of Cuisinez-Moi had earned him a reputation as the city's Mr Gourmet Burger. Very popular with customers, the burgers are also part of his takeaway range. Another dish you have to try: fish and chips. Very good value for money.

45 RUE LAMARTINE, 37000 TOURS • 02 47 74 75 01

CUISINEZ-MOI

DISH OF THE DAY €8.50 - BURGERS BETWEEN €11 AND €13



8 LA DEUVALIÈRE



“An exotic touch in a typical Tours setting”

Innovation is in the air at this well-known Tours restaurant based in a beautiful 16th-century building, a short distance from Place Plumereau. While staying true to its French roots, the cooking flirts with spices, daringly combines sweet and savoury, and is sometimes deconstructed. Attentive service. Small wine list, mainly from the Loire area.

18 RUE DE LA MONNAIE, 37000 TOURS • 02 47 64 01 57

WWW.RESTAURANT-LADEUVALIERE.COM

MENU BETWEEN €15 AND €35

Restaurants



9 FRENCHY'S BURGER



“Local gourmet burger bar”

Frenchy's Burger started out as a food truck, before finding a permanent abode. Today it faces the Monstre on Place du Grand Marché. Gourmet burgers, nuggets, and fish and chips on Fridays. Carefully selected ingredients, usually locally sourced (the same goes for the wines and beers). The chef's sauces are flavoursome and the fries are made on the premises, of course.

14 PLACE DU GRAND MARCHÉ, 37000 TOURS • 02 47 20 92 11
WWW.FRENCHYS-BURGER.COM
MENU BETWEEN €12 AND €40



10 LE BISTROT DES BELLES CAVES



“Wine bar at the front, restaurant at the back”

At the front, the city's most glamorous wine bar. Forty wines sold by the glass and a list of bottles as long as the River Loire, all at very good prices: there are plenty of reasons to attract even the most misanthropic of wine-lovers here. And for those who prefer heartier food to tapas, there's the restaurant at the back, where you can enjoy refined bistro cuisine. Terrace open in warm weather.

23 RUE DU COMMERCE, 37000 TOURS • 02 47 05 71 21
WWW.LEBISTROTDESBELLESCAVES.FR
MENU FROM €18



11 L'AKAN



“A joyous gourmet excursion in Côte d'Ivoire”

Ivorian cuisine prepared by a chef who trained at the Institut Paul Bocuse. This well-decorated little restaurant offers recipes from Côte d'Ivoire executed with finesse and precision, skilful use of spices, real expertise in sauces, and desserts which are not to be outdone. A true revelation. The coffee is very good, as are the house's special fruit juices (ginger and hibiscus), however the wine list deserves a little more attention. Great value lunch set menu.

20 RUE RICHELIEU, 37000 TOURS • 09 87 40 37 07
 WWW.RESTAURANTLAKAN.FR
 MENU FROM €18



12 CHEZ ZEIN



“Lebanese specialities near the Centre for Contemporary Art”

The best falafel in town? You will also find hummus (chick pea purée), keftas (meatballs), aubergine caviar and good pita bread. Take a comfy seat and eat in, or take away. A welcome with a smile, pleasant and quick service. Very fair prices. A few tables outside.

7 RUE DU COMMERCE, 37000 TOURS • 09 83 71 08 21
 CHEZ-ZEIN



13 MAISON COLBERT

“Revisited bistro recipes”

L'Arôme was a real institution for Tours residents. It's had a makeover and a change of name, but the good news is that the teams on the piano and in the dining room have remained the same. The cuisine has been given a new lease of life, the bistro-style dishes are made with finesse and a free spirit, and even the vegetarian dishes are indulgent.

26 RUE COLBERT, 37000 TOURS • 02 47 05 99 81
WWW.MAISONCOLBERT.FR

MENU FROM €15.50



14 LA PETITE CUISINE

L

“Modern family cooking served at a big table”

A little gem. Marie Paulay has moved a few metres away to a brighter, more spacious location. The big dining table, where locals have learned to appreciate simple, modern family cooking, still stands proud in the centre of the room. Nice décor, a few more tables and the option to eat at the counter, facing the piano.

45 RUE VOLTAIRE, 37000 TOURS • 02 47 61 30 92
WWW.LAPETITECUISINE.EU



15 CHEZ GASTER



“A contemporary Rabelaisian feast”

Warm welcome and nice atmosphere. “Cuisine canaille” – as the French nowadays call traditional dishes made from offal and fifth quarter meat – but you will also find wild-caught fish and delicious vegetable stir fries. The content of the dishes lives up to the Rabelais reference (“Gaster” was the author’s name for “stomach”), as the food is generous without being gargantuan. The wine list is excellent and by no means banal. Mainly local ingredients.

27 RUE COLBERT, 37000 TOURS • 02 47 05 79 63
WWW.CHEZGASTER.FR

MENU FROM €18



16 LE LAURENTY



“Sure to please”

The pleasant pedestrian street of Rue Colbert has become one of the city’s gastronomy hubs. Great new restaurants are opening there all the time, making our task of selecting a few even harder. Le Laurenty was one of the first establishments to attract our attention. A warm welcome and friendly atmosphere, cuisine that’s simple and refined at the same time– the twice-cooked Racan pullet is a good example. The wine list has a Loire accent. Good value for money.

54 RUE COLBERT, 37000 TOURS • 02 47 64 56 54

MENU FROM €13.50

Restaurants



17 L'ESCAPADE



“A new gastronomic landmark for designer fusion food”

An elegant and comfortable dining room, the ideal setting for the getaway on which our host Franck Guimon invites us. The food daringly ventures into fusion cuisine, as spices and cooking techniques from afar add some pep to the classics of French gastronomy. The waiters are attentive and ensure you have a pleasant trip. The wine list doesn't just take a stroll along the Loire, it also explores other French vineyards.

88 RUE COLBERT, 37000 TOURS • 02 47 05 24 81
WWW.RESTAURANT-LESCAPADE-TOURS.FR

LUNCH SET MENU FROM €19 - EVENING SET MENU FROM €32



18 MAKÉDA



“Discovering Ethiopian cuisine”

A bright and modern place to (re)discover Ethiopian gastronomy. Cuisine that gives pride of place to plant-based dishes, stews and spices – especially berbere, a typical Ethiopian blend of spices and herbs. Everything is served with injera, a fairly thick pancake made not with buckwheat but with teff, a cereal from the Horn of Africa. It proves to be a delicious experience thanks to Sarah in the kitchen and her son Georges in the dining room.

86 RUE COLBERT, 37000 TOURS • 02 47 47 12 97
WWW.MAKEDA-TOURS.COM

MENU FROM €9.90



19 LE SAINT HONORÉ



“A timeless classic”

Tucked away in a charming maze of streets in the cathedral quarter – which is well worth a visit – lies one of the city's traditional restaurants. To the rhythm of the seasons, the food is centred on French classics, with a touch of modernity here and there. Chef Benoît Pasquier has his own kitchen garden, providing him with flavoursome vegetables. The setting – a 17th-century building – is charming, and the service professional and welcoming. It comes doubly recommended during the hunting season. The wine list is extensive, with a lovely range from the Loire vineyard and a few wonderful gems.

7 PLACE DES PETITES BOUCHERIES, 37000 TOURS • 02 47 61 93 82
WWW.LESAINTHONORETOURS.FR

MENU FROM €31



20 NOBUKI



“Japanese gastronomy”

A restaurant with an uncluttered décor that reminds us, if ever we had forgotten, that there is more to Japanese gastronomy than maki, sushi and sashimi. The cuisine is subtle, precise and respectful of the ingredients, and the service is flawless: the love of a job well done is palpable in every detail. Short but well-chosen drinks list of Loire wines and sakes – a whole world to discover. The number of covers is limited so remember to book well in advance. And to admire the skill of the staff, ask to sit at the counter.

3 RUE BUFFON, 37000 TOURS • 02 47 05 79 79
WWW.NOBUKI.FR



21 **AU MARTIN BLEU**



“For lovers of fish, from Loire and further afield”

The dining room is modern and welcoming, lively without being noisy; the food is generous and indulgent, like Chef Florent Martin himself. Neglected in many kitchens because they take real skill to prepare, the fish of the Loire (silure, European eel...) are restored to their rightful place here. But carnivores can rest assured: there are plenty of meat dishes too. THEY include beuchelle – a Tours speciality made from kidneys and calf sweetbread – one of the best in town. The wine list is a fine showcase for the Loire vineyard. A few tables outside in season.

34 AVENUE DE GRAMMONT, 37000 TOURS • 02 47 66 79 33

WWW.AUMARTINBLEU.COM

MENU FROM €20



22 **PARFUM CULTURE**



“Delicate recipes with Asian aromas”

A stone's throw from the station is a unique place, offering a sense of intimacy in its atmosphere and on your plate. The food is inspired by various Asian cultures, from which Céline's family hail. Each dish has its own story and history. Here, they take the time to savour the delicious smell of culture.

63 RUE BLAISE PASCAL, 37000 TOURS • 02 47 05 13 66

WWW.PARFUMCULTURE.FR

MENU FROM €10



23 LES FRANGINS



“A neighbourhood canteen”

A short walk from the station, Les Frangins feels like a neighbourhood canteen filled with regulars. The reception is friendly, the service fast without being rushed, and the cuisine is bistro-style with a modern twist. The short menu is a good sign. The wine selection reflects the location, without being banal. Good value for money overall. A few tables outside which are very nice on warm days.

33 RUE CHARLES GILLE, 37000 TOURS • 06 78 59 45 09
 LESFRANGINSTOURS



24 LE BISTROT DE LA TRANCHÉE



“Aka the Maison Barrier bistro”

Located in a residential area that is elegant but short on good restaurants, a stone's throw from the Wilson Bridge and served by the tram, the annex to the historic Charles Barrier restaurant is an institution for the locals. They like to go there for business lunches and birthday dinners. The simple menu offers some fine cuts of meat – but fish is available too. The fries are among the best in town. Professional service, wine list that does the food justice.

103 AVENUE DE LA TRANCHÉE, 37000 TOURS • 02 47 41 09 08
 WWW.BISTROT.CHARLES-BARRIER.FR
 MENU FROM €19.50

Restaurants

North Tours



25 LE COIN DE TABLE



“Excellent market cuisine”

A gastronomic oasis in the middle of a shopping area, Le Coin de Table is well-known among gourmets. A lively atmosphere in a modern setting. The neo-bistro cuisine varies daily based on what ingredients are bought from the market. The number of dishes is limited but varied enough for everyone to find something they like. The simple, fresh, indulgent dishes are cooked for just the right amount of time, and special attention is paid to desserts, often a weak point at bistros. Great wine list offering excellent value for money – so you can surely afford a taxi home...

15 RUE ARTHUR RIMBAUD, 37100 TOURS • 02 47 51 68 29

WWW.LECOINDETABLE.NET

MENU FROM €20.90

South Tours



26 LA ROCHE LE ROY



“Tradition has a bright future”

A beautiful 18th-century manor on the border between Tours and Saint-Avertin, set in a lush, tree-lined park. This temple of Tours gastronomy has long been a guardian of tradition. The new chef and owner Maximilien Bridier now adds a modern touch, his cuisine veering from tradition just enough to bring it up-to-date. In the dining room, long-serving maître d'hôtel Stéphane Benoît offers a warm welcome and impeccable service. The terrace is a real plus, if only for a coffee at the end of the meal while waiting for the warm weather to return. Long wine list, as you would expect from such a prestigious establishment.

55 ROUTE DE SAINT-AVERTIN, 37200 TOURS • 02 47 27 22 00

WWW.LAROCHELEROY.COM

MENU FROM €60



**Around
Tours**
*and a little
further
afield...*



Restaurants



27 L'OPIDOM

“A Roy-ally promising chef”

On the shores of the Loire's right bank are a residential area, scenic walks along the river and a few good restaurants. Large bay window, modern décor, airy space and comfortable seating: L'Opidom already had a good reputation but the recent arrival of Jérôme Roy in the kitchen gave it a new lease of life. This local boy honed his skills with the greatest chefs before earning his own Michelin star in Lubéron. Jérôme serves contemporary cuisine with a focus on plant-based dishes and seasons, where local products flirt with influences from further afield. The dishes are delicious and light, tempting and cheerful. A breath of fresh air in Tours' culinary landscape.

4 QUAI DE LA GUIGNIÈRE, 37230 FONDETTES • 02 47 35 81 63
WWW.LOPIDOM.FR

MENU FROM €34



28 LA FLEUR DE SEL

“Nice pancake house near the tram”

Located on a shopping street in Joué-lès-Tours, La Fleur de Sel is a pancake house with a tasteful and modern décor. The food is very good, with well-made galette pancakes containing plenty of filling. There is a wide range to choose from. The crêpes also go down a treat. Efficient and fast service. Interesting selection of ciders and perries.

25 AVENUE DE LA RÉPUBLIQUE, 37300 JOUÉ-LÈS-TOURS • 02 47 67 58 09
📍 LAFLEURDESSEL37

MENU FROM €12



29 LES HAUTES ROCHES



“Michelin-starred restaurant on the banks of the Loire”

18th-century manor, rooms built into the rock, terrace overlooking the River Loire: the challenge for the cuisine is to meet the expectations that a setting like this creates. Although sometimes enlivened with spices, the food remains classic in style, emphasising fine ingredients (foie gras, lobster, etc.) and sometimes playing with the seasons. Great wine list.

86 QUAI DE LA LOIRE, 37210 ROCHECORBON • 02 47 52 88 88

WWW.LESHAUTESROCHES.COM

MENU FROM €68



30 LA PART BELLE



“Creative cuisine and Sunday brunch (1st and 3rd of the month)”

This modern structure on Place de l'église is part restaurant, part deli. Diners relish the food that Tony and his second-in-command have taken pleasure in cooking. We appreciated the mastery of spices that made for a balanced dish. Great selection of beers and wines. In season, the terrace is worth the trip all by itself.

5 RUE DE L'ÉGLISE, 37210 ROCHECORBON • 02 47 65 36 78

WWW.LAPARTBELLE-ROCHECORBON.FR

Restaurants



31 L'ÉTAPE GOURMANDE



“Delicious food near the Château de Villandry”

A lovely 18th-century farmhouse, a short distance from the village. In summer, children and adults love the superb shady terrace; the rest of the year, they appreciate the charm of the rooms combining stone, exposed beams and a fireplace. The food covers the classic bases with a few original touches. The children's menu is far from banal.

LA GIRAUDIÈRE, 37510 VILLANDRY • 02 47 50 08 60
WWW.LETAPEGOURMANDE.COM
MENU BETWEEN €14 AND €43



32 LA DOULCE TERRASSE



“A delightful interlude”

Adjoining the famous Château de Villandry, La Douce Terrasse is a nice surprise. The food goes beyond the standard tourist cafeteria menu, and the dishes are based around vegetables from the kitchen garden. There are real vegetarian options too. Another advantage: non-stop service from 9.30am to 6pm. Good choice of wines à la carte. Open in season only, from mid-March to mid-November roughly.

CHÂTEAU DE VILLANDRY, 1 RUE PRINCIPALE, 37510 VILLANDRY • 02 47 50 02 10
WWW.RESTAURANTLAOULCETERRASSE.FR
MENU FROM €20



33 LA MAISON TOURANGELLE



“The right balance between tradition and innovation”

In the charming village of Savonnières, a beautiful old building overlooks the Cher. Frédéric Arnault has been in charge here since 2004, having trained at some prestigious restaurants. Pleasantly spiced cuisine with a modern touch. Classics and improvisation are combined on the plate to create a happy harmony. Shady terrace open in warm weather.

9, ROUTE DES GROTTES PÉTRIFIANTES, 37510 SAVONNIÈRES • 02 47 50 30 05
WWW.LAMAISONTOURANGELLE.COM

MENU BETWEEN €15 AND €33



34 LES GUEULES NOIRES



“Cave restaurant in the heart of the vineyards”

A cave house in the Vouvray vineyards, a fire crackling in the hearth in winter, and a pleasant terrace in summer. On your plate, the bistro tradition is revisited with a lighter touch. Attentive service. Great wine list where Loire vintages mingle with nice finds from elsewhere. Booking recommended.

66 RUE DE LA VALLÉE COQUETTE, 37210 VOUVRAY • 02 47 52 62 18
WWW.GUEULENOIREVOUVRAY.WIXSITE.COM

MENU FROM €21 TO €45

Restaurants



35 VINCENT CUISINIER DE CAMPAGNE



“An inn like in the good old days”

Surrounded by vines, this pretty old building houses a restaurant with a “table d’hôtes” communal dining vibe. Olivia and Vincent Simon rustle up dishes for fifteen or so diners using ingredients they have farmed themselves (kitchen garden, poultry, rabbits...) or sourced from local farmers and artisans. Everything is made on the premises and follows the rhythm of the seasons. A simple and convivial place, where generosity and respect for the product are the watchwords. A real treat! Great wine list with a focus on the vineyards of the Bourgueil municipality.

19 RUE DE LA GALOTTIÈRE, 37140 INGRANDES-DE-TOURAINE • 02 47 96 17 21
VINCENTCUISINIERDECAMPAGNE.BLOGSPOT.COM

MENU FROM €18



36 L'ÉVIDENCE



“A star is born”

Taken over a few years ago by Gaëtan Evrard, the star of the Loire's kitchens, and renamed L'Évidence, this restaurant has made the village of Montbazou a gastronomy destination since 1982. The setting is all understated elegance, the service very attentive. The resolutely modern cuisine has not forgotten its roots or the merits of seasonal ingredients. The various menus take diners on a wander through Gaëtan's creative and delicious world; the dishes' poetic names keep the suspense going along the way. Excellent and vast wine list.

1 PLACE DES MARRONNIERS, 37250 MONTBAZOU • 02 47 26 00 67
WWW.RESTAURANT-LEVIDENCE.COM

LUNCH MENU FROM €31 - EVENING AND WEEKEND MENU: €68



37 LA MÈRE HAMARD



“An iconic inn at the heart of Semblançay”

In this pretty village stands an establishment with over a century of history. Today, its story is intertwined with that of the Bardet dynasty, rightful members of Tours' gastronomic aristocracy. Alice Bardet takes care of the service, which is professional and welcoming. Her husband Olivier Loize adds new zest to traditional dishes.

2 RUE DU PETIT BERCY, 37360 SEMBLANÇAY • 02 47 56 62 04

WWW.LAMEREHAMARD.COM

MENU FROM €35



38 AU CHAPEAU ROUGE



“The flavours of Touraine made sublime in Chinon”

Christophe Duguin and his wife Murielle run this restaurant, which perpetuates the gastronomic culture of Rabelais' city. The cuisine gives pride of place to local traditions (freshwater fish, a dried pear speciality called poire tapée, beuchelle...), unpretentiously and with great care. Family atmosphere and professional service.

49 PLACE DU GÉNÉRAL DE GAULLE, 37500 CHINON • 02 47 98 08 08

WWW.AUCHAPEAUROUGE.FR

MENU FROM €24 TO €40



39 CHÂTEAU DE PRAY



“An enchanting experience”

Next to the magnificent 13th-century castle is a restaurant built into the rock. The décor is discreet in order to make way for the beautiful and imposing stone. Time seems to have stood still. Skilfully blending professionalism and mellowness, the service is increasingly elegant. The cuisine showcases products from the Tours area and plays brilliantly with tradition and modernity. The dishes are indulgent and attractively presented. The vibe is understated but the experience is a memorable one, and the magical location admittedly plays a part in that. The wine list is well chosen. In season, a superb terrace with a view of the River Loire.

RUE DU CÈDRE, 37530 CHARGÉ • 02 47 57 23 67
WWW.CHATEAUDEPRAY.FR

MENU FROM €59



40 LE BERLOT



“The winemakers' favourite spot”

An old farm, recently spruced up, in the centre of the winemaking village of Montlouis. Such is the location chosen by Patricia and Hervé for their bistronomy adventure. Hervé's generous cooking and Patricia's talent in the dining room attract locals as well as visiting winemakers and foodies, many of whom have been coming to the restaurant since it opened. A welcoming, convivial place that fulfils the expectations created by its name – Berlot is the meal enjoyed at the end of the grape harvest. Extensive and well-chosen “natural” wine list, offering excellent value for money. Wonderful terrace in season. Equally good wine bar next door for pre-dinner drinks, and a few guest rooms upstairs to prolong the experience until the next day.

2 PLACE FRANÇOIS MITTERRAND, 37270 MONTLOUIS-SUR-LOIRE • 02 47 56 30 21
LE-BERLOT-RESTAURANT



41 AUBERGE POM'POIRE



“Family atmosphere and local products in Azay-le-Rideau”

A beautiful country house in the orchards of Azay-le-Rideau. The décor is simple, tasteful and welcoming. Rather like the service, whose familiar tone in no way detracts from its professionalism. The cooking promotes local farmers' work by interpreting their produce in a modern way. You can enjoy it on the pleasant terrace on summer days.

LIONNIÈRE, 37190 AZAY-LE-RIDEAU • 02 47 45 83 00
WWW.AUBERGEPOMPOIRE.COM

MENU FROM €40



Château d'Amboise



Hip hangouts

On top of its classic restaurants, Tours is brimming with many new, quirkier establishments. The city has not missed out on the very popular trend for “third places”. A selection of spots where you can work online while sipping a good coffee, enjoy brunch or get lunch on the go.

Hip hangouts



LE MOLIÈRE



“The theatre-goers' favourite”

Opposite the Grand Théâtre de Tours, this iconic brasserie with a majestic décor is the ideal place for a delicious interval at any time of day: enjoy a quick coffee (very good) at the counter in the morning, a hearty dish of the day at lunchtime, or drinks before a play...

1 RUE CORNEILLE, 37000 TOURS • 02 47 61 24 61
📍 LE-MOLIERE-TOURS



GASPARD



“An urban hub”

In North Tours, near the airport, this vast social space of 700 m² offers a seminar room, a children's play room, a bar for after-work drinks, and a restaurant with an all-you-can-eat buffet of local and homemade food, as well as brunch on Saturday and tapas in the evening. Evening events, previews, exhibitions by local artists...

15 RUE ARTHUR RIMBAUD, 37100 TOURS • 02 47 63 36 31
WWW.GASPARD-TOURS.FR



CUBRIK



“A playful café”

This bar-restaurant has a collection of nearly 400 board games for patrons to play. There are evening activities such as blind tests, as well as concerts, exhibitions and more. Try the burgers at lunchtime, available in breaded chicken or veggie versions.

15 RUE DU CHANGE, 37000 TOURS • 02 47 36 95 52
 📍 CUBRIKCAFE



SMÅAK SELV SERVICE



“A bubble of nature”

The Tours-based SmÅak Natural Food, a Scandinavian-inspired restaurant concept, offers self-service at any time of day with its famous sandwich Brød (sweet or savoury Nordic waffle bread), Sør Bøwls and homemade granola. The whole menu is well balanced and eco-friendly.

14 PLACE DE LA RÉSISTANCE, 37000 TOURS • 02 47 38 86 13
 WWW.SMAAK-SELV-SERVICE.COM





Aperitif time

Tours boasts France's most beautiful place for a drink! Place Plumereau is number one in the famous Lonely Planet guide's list of top spots for an aperitif, and with good reason: an extensive wine list, amazing cocktails and local beers, bars and wine cellars where you can meet friends for an aperitif or colleagues for an after-work drink. There is something here to quench every thirst, just take your pick.

Aperitif time



DAME JEANNE

D

“For all who love Mother Nature”

Natural wines take centre stage here, as well as a few craft beers and soft drinks, including sparkling elderflower. Intimate atmosphere for all ages, and virtuous light meals with 100% locally sourced food.

111 RUE COLBERT, 37000 TOURS • 09 84 45 77 81

📍 DAME-JEANNE-TOURS

Aperitif time



Ô LIEUDIT VIN

L

“Divine vintages”

This wine merchant/bar has 350 types of wine, 95% of which are organic or biodynamic. Enjoy them at lunchtime with the tasty meals prepared on the premises (including plancha-grilled Jargeau sausage), at aperitif time, or to go.

101 BOULEVARD JEAN ROYER, 37000 TOURS • 02 47 36 95 52

WWW.OLIEUDITVIN.COM



LE P'TIT BLANC

“Great wines”

Wine merchant and wine bar with some real gems for enthusiasts: old vintages, exclusive domains... Auspicious bistro dishes at lunchtime and excellent platters in the evening.

23 PLACE GASTON PAILHOU, 37000 TOURS • 02 47 61 09 77



CRAFTY BREWPUB

“Local brewery”

“Crafty” beers brewed on site, and ten or so craft beers on tap, in a laid-back atmosphere. Charcuterie boards to share, big screen for match nights, and terrace for warmer days.

18 PLACE DE LA RÉSISTANCE, 37000 TOURS • 02 47 20 82 91
 📍 CRAFTYBREW PUB



LE DAGOBAR

L

“King of aperitifs”

A wide range of French wines in a very convivial retro setting. Charcuterie and cheese boards, and the Le Dagobert bistro right next door (the parent company) to satisfy larger appetites.

31 RUE DU GRAND MARCHÉ, 37000 TOURS • 02 47 61 76 14
WWW.RESTAURANTDAGOBERT.FR



LISE AND BERTRAND JOUSSET'S WINE BAR

L

“From vine to glass”

Tucked away on Lise and Bertrand Jousset's vineyard in Montlouis, this wine bar is only open in season and serves the estate's own organic vintages, as well as natural wines from the local area or further afield. Nice menu of speciality appetisers and cooked dishes.

36 RUE DES BOUVINERIES, 37270 MONTLOUIS-SUR-LOIRE • 06 59 82 43 07
WWW.DOMAINE-JOUSSET.FR



LA GRANDE OURSE

L

“Constellation of cocktails”

Mixologist Bettina, the star of the shaker, proudly presents her creations and classics, with or without alcohol. At lunchtime, there are simple dishes made with local, organic products, in a friendly neighbourhood atmosphere.

9 RUE DU DOCTEUR BRETONNEAU, 37000 TOURS • 02 47 96 31 87
 LA-GRANDE-OURSE-BISTRO.BUSINESS.SITE



COMPTOIR SAINT KERBER

D

“The oysters of Canc’Halles”

For a breath of sea air in the “belly” of Tours at aperitif time, this seasonal oyster and shellfish bar has a great wine list to accompany its seafood from Cancale, to enjoy on the premises or take away.

LES HALLES PLACE GASTON PAILHOU, 37000 TOURS • 02 47 38 38 78
 📍 KERBERTOURS



Hungry for culture

Want to enjoy a tasty treat in the middle of a big store during your shopping spree?

Looking for a place to eat before an exhibition or savour a meal before a film or play?

A selection of surprising places where you can quench your thirst and satisfy your hunger (for culture)!

Hungry for culture



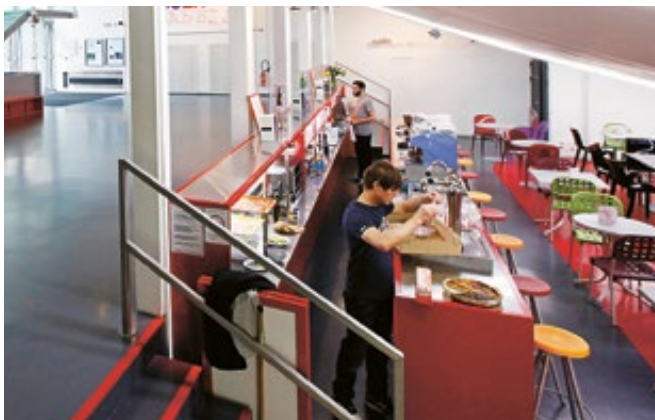
CAFÉTÉRIA STUDIO CINÉMAS

D

“Food for film buffs!”

Cinema-goers will find a cafeteria that's a tearoom by day and a snack bar in the evening, with a relaxed and welcoming atmosphere. Delicious Lebanese pistachio and orange blossom flan.

**CINÉMAS STUDIO, 2 RUE DES URSULINES, 37000 TOURS • 02 47 20 82 91
WWW.STUDIOCINE.COM**



BAR DU T°

L

“Arty show”

The bar at the Centre dramatique national de Tours (Tours National Drama Centre) welcomes you in a modern and colourful space. Enjoy refreshments before and after the performances, or light lunches made on the premises (quiches and salads), at very affordable prices.

**THÉÂTRE OLYMPIA, 7 RUE DE LUCÉ, 37000 TOURS • 02 47 64 50 50
WWW.CDNTOURS.FR**



L'ESCALE

“The place to devour a book”

This air-conditioned tearoom is on the 1st floor of La Boîte à Livres. The ideal place for lunch or teatime treats in the soothing atmosphere of a bookshop. Nice gluten-free homemade pastries.

LA BOÎTE À LIVRES, 19 RUE NATIONALE, 37000 TOURS • 02 47 05 03 08
WWW.BOITEALIVRES.COM



CAFÉ DU PRINTEMPS



“For shopaholics”

Within the department store, on the ground floor near the leather goods section, you can enjoy lunch or tea in an elegant setting. Healthy and colourful recipes are served on the crockery sold in the tableware department.

PRINTEMPS, 17 BOULEVARD HEURTELoup, 37000 TOURS • 02 47 31 32 32
📍 PRINTEMPSTOURS

— VAL DE LOIRE —

TOURS

L'INATTENDUE



RETROUVEZ TOUTES
NOS IDÉES DE SORTIES
SAVOUREUSES SUR

INATTENDUE-TOURS-TOURISME.FR



TOURS
LOIREVALLEY