



Blois

City of art and history, Blois is guaranteed to surprise you



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Gastronomy

The good life and the pleasures of eating well



Gastronomy in Blois subtly blends the wealth of the historic and natural heritage surrounding the city. The soft landscapes are bursting with local produce, following the changing seasons: tender asparagus and plum jam, fruit liqueurs and hazelnut cakes, wild pheasant and mushrooms, Sologne patties and little goat's cheeses from the farm...

The Loire, wild and proud, surrenders its finest inhabitants: catfish, pike, eels and crayfish. Majestic like the royal châteaux, the foies gras and gizzard conserves compete to win the flavour test, while taste buds mellow as they crunch the Aristocrate, a precious 19th century biscuit, and chocolates from the local master chocolatiers melt under the tongue.

This good life is also found in our wines: Coteaux du Vendômois, Touraine, Touraine-Mesland, Cheverny, Cour-Cheverny, Valençay and Crémant de Loire, wine varieties carefully gathered in by over 70 wine growers. The floral or fruity notes of these spirited wines, red, white, rosé or sparkling, spicy or peppery, accompany every tasty dish in the bistros and good restaurants of Blois.

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