

## MENU DU CHATEAU

### **Crab and Tomatoes**

Crab Meat with Herbs, Rhum Dressing,  
Mr Marty's Tomato Salad, Basil oil,  
« Burrata Ice Cream »

OR

### **Octopus and Sweetcorn**

Poached & Seared Octopus, Chorizo,  
Camargue Black Rice, Miso Aubergine Velouté,  
« Cadours Ailoi »

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### **Skate Wing**

Roasted in Butter, Lemon & Caper Condiment,  
Fennel, Olive Taggiasche,  
Creamy Onion & Balsamic Emulsion

OR

### **Lamb and Eel**

Shoulder of Lamb Confit 8 hours, Salpicon of Smoked Eel,  
Mr Lippi's Chickpea Risotto, cooked « like a couscous »,  
Xérès Sauce

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### **Land and Sea**

Seeweed Ganache, Moissac Cherries,  
Caramelized Peanuts,  
Linzer Biscuit

OR

### **Soufflé**

Pistachio Flavoured with  
Abricot Jam, Joconde Cake,  
Creamy Ewe's Milk Yoghurt

*64 €*

*80€ with wine-pairing (2 glasses)*

Net prices in euros

## MENU 'VOYAGE DANS NOTRE TERROIR'

### Antipasti

#### **Crab and Tomatoes**

Crab Meat with Herbs, Rhum Dressing,  
Mr Marty's Tomato Salad, Basil oil,  
« Burrata Ice Cream »

#### **Octopus and Sweetcorn**

Poached & Seared Octopus, Chorizo,  
Camargue Black Rice, Miso Aubergine Velouté,  
« Cadours Ailoi »

#### **Skate Wing**

Roasted in Butter, Lemon & Caper Condiment,  
Fennel, Olive Taggiasche,  
Creamy Onion & Balsamic Emulsion

#### **« Raviolo Aperto »**

Roasted with Meat Juice, Gorgonzola Velouté,  
Courgettes & Apples

#### **Marie-Claire's Pigeon**

Roasted Whole,  
Mr Lippi's Chickpeas Risotto, cooked « like a couscous »,  
Xérès Sauce

#### **Cheese (12€)**

#### **The Dessert of *Le Verdurier***

The Seasonal Sweet Touch

#### **Petits fours**

*88 €*

*120 € with wine-pairing (4 glasses)*

*The Menu must be ordered for the whole table*

*Order at the latest by 1pm or 9pm*

Net prices in euros

## MENU ENFANT

Starter, Main Course, Dessert and a Soft Drink (up to 11 years old)

*26€*

Net prices in euros

Colouring pencils and paper are available at the reception desk  
so that your little ones won't get bored...

