

MENU DU CHÂTEAU

Scallop

Declination of Jerusalem artichoke,
Sesame, Grapefruit and Ginger

OR

« Il Risotto ai Funghi e Lumache »

Carnaroli Rice with seasonal Mushrooms,
Escanecrabe Snails & Bigorre Pork,
Cadours Garlic Emulsion

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Angling Pollack

Poached in a broth Saffron from the Gers,
Fondant Leeks with Almonds and Whelks,
Broccoli velouté

OR

Roe deer and Beetroot

Roasted Fillet, Chard and Beetroot Stew,
Salsify with Licorice and Redcurrant,
Poivrade Sauce

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Cheese (10€)

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« Il Monte Bianco »

Pears glazed with Honey and Walnut,
Chestnut cream with Amaretto Disaronno,
French Meringue

OR

Land and Sea

Seaweed Ganache, Fig,
Caramelized Peanuts,
Linzer Biscuit

74 €

Prix nets en euros

MENU DU TERROIR

Scallop

Declination of Jerusalem artichoke
Sesame and Grapefruit

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« Il Risotto ai Funghi e Lumache »

Carnaroli Rice with Seasonal Mushrooms,
Escane-crabe Snails & Bigorre Pork,
Cadours Garlic Emulsion

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The "Lord of the Breton Waters"

Lobster Tail lightly seared in Butter,
Sage and fresh Mango,
Pumpkin and Kale from Monsieur Marty

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Roe Deer and Beetroot

Roasted Filet, Swiss Chard and Beetroot Stew,
Salsify with Reglisse and Currant,
Pepper sauce

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Cheese (10 €)

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Land and Sea

Seaweed Ganache, Fig,
Caramelized Peanuts,
Linzer Biscuit

105 €

*Must be ordered for the whole table,
at the latest by 1pm or 9pm*

Prix nets en euros