

## Starters

### **The Langoustine**

In Tartar, Herbaceous Bisque

### **The Roe Deer**

Hunting of Drudas, in Carpaccio,  
Butternut and Horseradish

## Main Courses

### **The Line Whiting**

Steamed, Green Lentils from Puy, seasoned with Scallop Bouillon  
Stew Sauce

### **Rabbit saddle**

With Spinach and Candied Lemon, Small Stuffed Cabbages  
Lightly Mustard Sauce

## Desserts

### **Chocolate 70%**

In Soufflé, Cardamom Ice Cream  
*(To order at the start of the meal)*

### **Citrus Fruits of the Region**

Candied, Raw and Creamy  
Lemon Bergamot Pepper Sorbet

**TASTING MENU:** 2 starters, 2 main courses, 1 dessert 110€

**CHÂTEAU MENU:** 1 starter, 1 main course, 1 dessert 74€