

MENU CHÂTEAU

Butternut

Green Cardamom Cream, Mushroom Custard Tart,
Smoked Haddock Emulsion

OR

Skate Wing

Herbs and Algae, Tartar Condiment,
Lentils Salad, Vegetables Pickles

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Beef

Tataki-style Beef Fillet,
Carrot Mousseline and Crunchy Vegetables

OR

Pollock

Fine stuffing with Herbs, White Butter Sauce,
Cockles Marinieres, Swiss Chard Cannelloni

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Cheese

Selection of Cheeses, from Mr Clément
(Extra charge of 12€)

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Chocolate

Chocolate & Pear Entremet with Caramel,
Fondant Cake, Pear Sorbet

OR

Fig

Fig Pavlova, Hibiscus Mousse,
Vanilla Ice Cream

74€

*5-course Tasting menu available on request,
served for the whole table at 110€ per person*

AU FIL DU TEMPS

Salmon

Gravelax-style Marinated Salmon Tartar,
Marennes Oysters, Coconut Milk Vinaigrette

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Poultry

Cooked in Ballotine, Carrot Pulp,
Ginger Condiment, Black Garlic Juice

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Caramel

Caramel Custard,
Matcha Tea Financier

49€

Menu not available on Saturday evenings and Sunday

Every 1st Sunday of the month:

Enjoy the “Brunch du Château” from 11.30am to 3:00pm

Key words are generosity and sharing

49€

29€ for children under 12 years old