

MENU CHÂTEAU

Summer Vegetables

In Pistou Soup, Linked to Basil,
Cockles "A la Marinière"

OR

Octopus

Smoked then Grilled, Fennel, Lemon,
Crab Bonbon with Curry, Virgin Vegetables Sauce

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Pigeon

Roast Breast, Thigh in Ballottine, Fig and Black Fruits,
Creamy Polenta with Parmesan,
Grated summer Truffles, Corn Cream

OR

Mediterranean Red Tuna

Eggplant Caponata with Pine Nuts,
Artichoke Barigoule, Fish Consommé

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Cheese

Selection of Cheeses from Clement
(Extra charge of 12€)

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Chocolate

Liegeois, Chocolate Ice Cream, Coffee Granita and Chocolate Sauce,
Pure Cocoa Tuile, Milk Foam

OR

Apricot

"Blanc-manger" and Apricot Clafoutis,
Amaretto Granita, Yoghurt Sorbet

74€

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

Net rates in euros

AU FIL DU TEMPS

Salmon

Marinated in Cannelloni with Ricotta and Lemon,
Melon Jelly, Parsley Sorbet

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Lean

Steamed gently, Shrimp Bolognese,
Fine Ratatouille, Fish Bone Juice with Black Garlic

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Peach

In Carpaccio, Lemon Thyme Jelly,
Lime Sorbet, Mini Churros

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

Net rates in euros