

THE CHEF AND HIS TEAM SUGGEST



CHÂTEAU MENU

Appetizer

Asparagus Tartelette, Sunflower Honey Emulsion, Blue Cheese Cream

Beef Fillet, Darphin Potatoes, Sesame & Black Garlic

Caramelised Apples, Dark Beer Brocciu, Sorrel Sorbet

65 €

85 € with wine pairing (2 glasses)



VERDURIER MENU

Vegetarian

All around Seasonal Vegetables

4 courses

60 €

80 € with wine pairing (2 glasses)



INSPIRATION MENU

Varies throughout the season according to the Chef's Inspiration

6 courses

95 €

135€ with wine pairing (4 glasses)

Menu served for the whole table

Nets prices in euros

À LA CARTE



Starters

Asparagus Tartelette, Sunflower Honey Emulsion, Blue Cheese Cream

30 €

Beef Tartar, Oyster Ice Cream, Jellied Stock, Tarragon

34 €

Red Mullet Filet, Braised Spring Onions, Seafood Toast, Fish Jus

36 €

Main Courses

Beef Fillet, Darphin Potatoes, Sesame & Black Garlic

40 €

Monkfish with Spinach, Slow Cooked Red Onions, Buckwheat & Soya Milk Velouté

48 €

Rack of Lamb, Spring Vegetables with Colonnata Lard, Juniper Berries

45 €

Cheese

A Selection of Jeannot's Cheeses

15€

Desserts

Caramelised Apples, Dark Beer Brocciu, Sorrel Sorbet

15 €

Aspergus Sphere, Candied Pineapple, Vanilla Sorbet

15 €

75% Tulakamun Jelly, Praline Streusel with Walnuts, Lemon Balm Sorbet

15 €

Childrens' Menu

Starter, Main course, Dessert and a soft drink (*up to 11 years old*)

25 €

Net prices in euros