

## THE CHEF AND HIS TEAM SUGGEST



### CHÂTEAU MENU

Appetizer

Arnaud Marty Tomatoes, Green Zebra & Basil Sorbet, Andalusian Gaspacio

Duckling Fillet, Red Pepper Piperade, Praline & Pine Nut Ice cream

Raspberry Mouse, Verbena Ganache, Pea 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

Arnaud Marty Tomatoes, Green Zebra & Basil Sorbet, Andalusian Gaspacio

28 €

Lobster & Buckwheat Salad, Cherries, Bisque Ice-Cream

34 €

Breaded Pigs Trotters, Cauliflower Tartare, Pickled Aubergine Vinagrette

30 €

### Main Courses

Duckling Fillet, Red Pepper Piperade, Praline & Pine Nut Ice cream

40 €

Roasted Turbot, Pickled Fennel, Tomato & Cadours Purple Garlic 'Vierge' Sauce

42 €

Marie-Claire's Pigeon, Grilled Courgette, Piquillos & Black Olives

45 €

### Cheese

A Selection of Jeannot's Seasonal Cheese

15€

### Desserts

Raspberry Mouse, Verbena Ganache, Pea Sorbet

15 €

Strawberry, Orange Blossom, Cornicabra Olive Oil, Kampot Pepper

15 €

Limeira Milk Chocolat Dessert, Pickled Espelette Chilli Peppers, Red Pepper & Coriander

15 €

### Childrens' Menu

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

25 €

Net prices in euros