

MENU DU CHÂTEAU

Mediterranean Bluefin Tuna

Coated with Beetroot Juice and Maple Syrup,
Rhum & Vanilla Flavoured Vegetable Consommé,
Mr Marty's Tomato Tartare,
Smoked Burrata Ice Cream

Or

Langoustine

Roasted in Butter and Peanuts,
Piperade, Corn Polenta from the En Herré Farm,
Yuzu Langoustine Emulsion

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Fish of the Day

Seared Octopus Tentacles with Chorizo,
Aubergine Caviar from Mr Marty with Miso, Olives Tapenade,
Fish Soup

Or

Lamb & Smoked Eel

Slow cooked Shoulder of Lamb, Smoked Eel, Medjool Dates,
Spelt Risotto from Mr Lippi, Cooked like "Couscous",
Xeres Juice

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Cheese (10€)

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Peach

Poached with Honey, Vanilla Flavored Leek,
Crispy Buckwheat Seeds,
Verbena Sorbet, from our Garden

Or

Land and Sea

Dulcey Ganache with Sea Lettuce, Red Fruits,
Coconut Crisp,
Samphire Sorbet and Green Lemon

74 €

Nets prices in euros

MENU DU TERROIR

Mediterranean Bluefin Tuna

Coated with Beetroot Juice & Maple Syrup,
Rhum & Vanilla Flavoured Vegetable Consommé,
Mr Marty's Tomato Tartare,
Smoked Burrata Ice Cream

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Langoustine

Roasted in Butter and Peanuts
Piperade, Corn Polenta from the En Herré Farm,
Yuzu Langoustine Emulsion

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Mouclade Saffron from 'Gers d'En Marre'

Buchot Mussels with Chorizo,
Dried Apricots and Taggiasche Olives,
"Raviolo Aperto" and Zucchini Velouté

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Pig's Cheek from the Southwest

Slow Cooked for 7 hours at 85°C,
Cauliflower with Granny Smith Apples

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Cheese (10€)

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The Melon Sequence

Summer Fruit "Clafotis", Sesame Cream,
Black Garlic Panna Cotta, Candied Cucumber,
Melon Sorbet

105 €

Menu served for the whole table
Last order 1pm for lunch or 9pm for dinner

Nets prices in euros