

MENU DU CHÂTEAU

White Asparagus

Roasted in Butter, 'Razor Blade' Tartare with Tarn Hazelnuts,
Parmesan and Beetroot,
Lemon Cream

Or

Sardine

In All its Forms: Seared, Jelly, "Crudo" and Iced,
Mr. Marty's Carrot Cream and Trout Eggs,
Seaweed Caviar

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Arctic Char

Unilaterally Cooked, Crust of Seeds from our Fields,
Mr. Lippi's Bean Stew with Chorizo and Octopus,
Iodized Sorrel Emulsion

Or

Marie Claire's Pigeon

Turnips Cream and Violet Artichokes,
Taggiasche Olive 'Vierge', Capperoni and Dried Apricots,
Jus « all' Aceto Balsamico di Modena »

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Cheese (10€)

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Strawberry

Strawberries with Basil, Pistachio Cream,
Crispy Thin Slices of Puff Pastry,
« Gelato allo Zafferano » du Gers d'en Marre

Or

Land and Sea

Dulcey Ganache with Sea Lettuce, Seasonal Fruit,
Caramelised Peanuts, Linzer Crumble,
Samphire Sorbet

74 €

Nets prices in euros

MENU DU TERROIR

White Asparagus

Roasted in Butter, 'Razor Blade' Tartare with Tarn Hazelnuts,
Parmesan and Red Quinoa,
Lemon Cream

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Sardine

In All its Forms: Seared, Jelly, "Crudo" and Iced,
Mr Marty's Carrot Cream and Trout Eggs,
Seaweed Caviar

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Squid with Saffron from Gers d'En Marre

Slices Lightly Seared in Butter,
Fresh Mango and 'Espelette' Pepper,
Sweet Potato Velouté

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Pig's Cheek from the Southwest

Slow Cooked for 8 hours at 85°C,
Cauliflower with Granny Smith Apples

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Cheese (10€)

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The Citrus Sequence

Parfait Glacé with "Rucher de Naples" Honey and Liquorice,
Orange Soup,
35% Valrhona Ivory Chocolate Tiles and Candied Citrus,
Lemon Sorbet with Thyme from The Garden

105 €

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

Nets prices in euros