

MENU DU CHÂTEAU

Roasted Scallops

Cream of Celery, Pickles of Shimeji,
Mushroom Fricassee, Lemon Jelly,
Bacon Emulsion

Or

Marinated Mackerel

Grapefruit and Beetroot Condiment,
Red Cabbage Salad,
Beetroot Declination

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Cod

Poached in Sea Water, Kale Cabbage,
Black Bean Stew from Mr Lippi with Sea Lettuce and Chard,
Cockles

Or

The Pigeon

Roasted Chicory, Butternut and Pineapple,
Espelette Pepper Juice

Cheese (10€)

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Belle Hélène Pear

Poached in Cider, Cream of Vanilla Mascarpone,
Speculoos Crumble, Burrata Ice Cream
Dark Chocolate Soup

Or

Verdurier Tartlet

Lemon Cream,
Italian Meringue, Lime Jelly,
Thym Sorbet

74 €

Menu served for the whole table

Nets prices in euros

MENU DU TERROIR

Crab

Shelled by Us,
Broccoli with Citrus and Mango Condiments
Grapefruit Mousse

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Scallops

Roasted in Butter
Celeriac Risotto with Seasons Mushrooms,
Colonnata Bacon Emulsion

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Agnolotti del Plin

Beetroot, Bouchot Mussels, and Pear,
"Fonduta di Taleggio"

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Meat of the Day

Chef's Choice,
Red Onion Chutney, Butternut Cream from Mr Marty,
Espelette Pepper Juice

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Cheese (10€)

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The Autumn Sequence

Chestnut Soufflé,
Crispy Mascarpone Cannelloni and Chestnut Sprinkles,
Tarn Hazelnut Ice Cream

105 €

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

Nets prices in euros