

MENU DU CHÂTEAU

Antipasti.....

Hand Shelled Crab

Tomato & Cucumber Juice Jelly,
Razor Clam Tartar with Basil Oil,
Fresh Old Style Tomato & Corn, Peach Sorbet

Or

Octopus & Snails

Pan Fried Mediteranean Octopus & Escanecrabe Snails with Cadours Purple Garlic,
Aubergine Caviar with Cumin, Spinach 'Jus'

--

Pyreneen Trout

Filet Poached with Clams Marinated in Olive Oil,
Three styles of Fennel, Orange,
Sorrel Froth

Or

Local Lamb

Slow Cooked Shoulder, Smoked Eel,
Pea Puree & Piquillos, Thyme Gravy

--

Strawberry 'Au Naturel',

Verbena Panna Cotta, Rhubarbe, Rose & Strawberry Iced Tea

Or

Cherries from Moissac

Pan fried & Cooled with Tarragon,
Joconde Biscuit, Almond Milk Ice Cream

--

Cheese (15€)

64 €

85 € with wine pairing (2 glasses)

Nets prices in euros

MENU 'VOYAGE DANS NOTRE TERROIR'

Antipasti...

Hand Shelled Crab

Tomato & Cucumber Juice Jelly,
Razor Clam Tartar with Basil Oil,
Fresh Old Style Tomato & Corn, Peach Sorbet

Octopus & Snails

Pan Fried Mediteranean Octopus & Escanecrabe Snails with Cadours Purple Garlic,
Aubergine Caviar with Cumin, Spinach & Rocket 'Jus'

Pyreneen Trout

Filet of Trout Poached with Clams Marinated in Olive Oil,
Three styles of Fennel, Orange,
Sorrel Froth

Plin

« Agnolotti del Plin » Crayfish Ravioli, Camus Artichoke Cream with
Mushroom Petals, Crayfish Consommé

Marie Claire's Pigeon

Cooked Whole, Then Carved, Crunchy Quinoa Skin, Confit Leg,
Caramelised Onions & Peas « All'aceto Balsamico »

Pre Dessert

The Peach,

Poached Flat Peach, Burrata,
Peach Carpaccio, Verbena Virgin Oil, Limoncello,
'Fior Di Latte' Ice Cream

--

Cheese (15€)

88 €

128€ with wine pairing (4 glasses)

Menu served for the whole table

Latest orders at 1.15pm or 9.15pm

CHILDREN'S MENU

Starter, Main Course, Dessert & a Soft Drink (up to 11 years old)

26€

Nets prices in euro