

The Chef & his team propose



À LA CARTE

Starters

Chicory & Perigord Walnut Tart, Rocamadour Mousse

28€

Cooked & Raw Scallops, Leeks & Clementine Juice

34€

Millefeuille of Anne-Marie's Foie Gras with Truffles, French Toast Brioche

38 €

Main Courses

Fillet of Veal with Black Pork Ham, Potato & Cadours Purple Garlic

40 €

Grilled Sea-Bass, Camargue Red Rice & Condiments, Kompot Pepper Almond Milk

42 €

Marie-Claire's Pigeon, Jerusalem Artichoke & Truffle Cream, Oat Blinis

45 €

Cheese

A Selection of Jeannot's Seasonal Cheese

15€

Desserts

Honey Roasted Clementine, En Marre Saffron, Blood Orange Sorbet

15 €

A Crunchy Tube of Candied Grapefruit, Guacamole, Coconut Sorbet

15 €

Dark Chocolat Mousse, Jerusalem Arichoke & Pumpkin Seed Bubble,
Truffle Ice Cream

15 €





CHÂTEAU MENU

Appetizer

Chicory & Perigord Walnut Tart, Rocamadour Mousse

Fillet of Veal with Black Pork Ham, Potato & Cadours Purple Garlic

Honey Roasted Clementine, En Marre Saffron, Blood Orange Sorbet

65 €

85 € with wine pairing (2 glasses)

VERDURIER MENU

Vegetarian

All around Seasonal Vegetables

60 €

80 € with wine pairing (2 glasses)

INSPIRATION MENU

All around the Truffle, from the Appetiser to the Dessert

5 Courses

95 €

135€ with wine pairing (4 glasses)

Menu served for the whole table

Childrens' Menu

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

25 €

