

MENU DU CHÂTEAU

Scallops & Sea Urchin

Scallop Ceviche, Red Quinoa & Clementine Salad,
Declination of Cauliflower,
Brulée, Sea Urchin & Consommé

OR

Madame Narguet's Foie Gras

Curcuma & Buckwheat "Raviolo Aperto",
Poached Foie Gras, Warm Oyster,
Wild Mushroom Velouté

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Yellow Pollack

Poached In a Gers Saffron Broth,
Sauteed Leeks with Cockles & Whelks,
Local Broccoli Velouté

OR

Wild Mallard

Roasted Fillet, Beetroot & Pineapple,
Slow Cooked Leg, Daikon Radish with Rice Vinegar,
Orange Sauce

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Cheese (10€ Supplement)

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« Il Monte Bianco »

Chilled Pears & Walnuts with Local Honey,
Sweet Chestnut Cream with Amaretto,
French Meringue

OR

Land and Sea

Seaweed Ganache, Seasonal Fruits,
Caramelized Peanuts,
Linzer Biscuit

74 €

Prix nets en euros

MENU DU TERROIR

Scallop

Scallop Ceviche, Red Quinoa & Clementine Salad
Declination of Cauliflower
Brulée & consommé

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Madame Narguet's Foie Gras

Curcuma & Buckwheat "Raviolo Aperto"
Poached Foie Gras, Warm Oyster,
Wild Mushroom Velouté

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Squid with Gers Saffron

Lightly Sauteed Squid Slices,
Fresh Mango & Espelette Chilli,
Pumpkin and Kale from Mr Marty

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Game

Chef's Suggestion – Depending on Availability

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Cheese (10€ Supplement)

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Mr Miramont's Tarn Hazelnuts

Every Which Way,
Banana Sorbet

105 €

*Must be ordered for the whole table,
at the latest by 1pm or 9pm*

Prix nets en euros