

MENU DU CHÂTEAU

White Asparagus

Roasted in Butter, Sashimi of John Dory with Tarn Hazelnuts,
Parmesan and Beetroot,
Lemon Cream

Or

Seafood Garden

Tartar of Razor Blades & Cockles,
New Potato Velouté,
Fine Jelly with Dried Tuna and Sea Water
Oyster Ice Cream

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Red Mullet

Unilaterally Cooked, Seared Octopus Tentacles,
Camargue Black Rice with Chorizo, Olive Tapenade
Fish Soup

Or

Marie Claire's Pigeon

Creamed Peas, Smoked Eel and Dried Apricots,
Purple Artichoke "Alla Romana",
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, Sashimi of John Dory with Tarn Hazelnuts,
Parmesan and Beetroot,
Lemon Cream

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Seafood Garden

Tartar of Razor Blades & Cockles,
Creamed New Potato Soup,
Fine Jelly with Dried Tuna and Sea Water
Oyster Ice Cream

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Squid with Saffron from 'Gers d'En Marre'

Slices Lightly Seared in Butter,
Dried Tomatoes, Dried Apricots at Taggiasche Olives,
Courgette 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 Rhubarbe Sequence

Poached "Rucher de Naples" Honey,
Sultanas and Celery, Mint Cream,
Black Garlic Panacotta on Shortcrust Pastry,
Slow cooked Rhubarbe, Hibiscus Consommé,
Ewe's milk Sorbet

105 €

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

Nets prices in euros