



*Chef Damien PIOCHON
and his team propose*



« Spring Menu »



Menu-carte at 60 Euros

composed of a first course, a main course (fish or meat), and either cheese or
dessert

or

Menu-carte at 72 Euros

composed of a first course, a main course (fish or meat),
cheese and dessert

You can also choose « à la carte »

*Every day our Chef and his team propose you some suggestions;
do not hesitate to ask us about them.*

Starters

...

HALF-COOKED FOIE GRAS

rhubarb and ginger bread 25 €



SEA BASS

as a tartar, ginger and oyster sauce, iodine foam, broad-bean pulp 25 €



LOBSTER

the carrot, crispy carrot top 31 € (supp. 6 €)

...

- net prices -

You are welcome to split any dish from the “à la carte” selection. A 4 Euros supplement will be applied to the price of the chosen dish. However none of our menu can be split.

Fishes

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JONH DORY

*cooked on the skin, langoustine, fennel candied in
a shellfish juice, dill coulis* **35 € (supp. 6 €)**

CROAKER

*cooked on one side, glasswort, red cabbage, cauliflower,
and Romanesco cabbage* **32 €**

Meats

...

SADDLE OF LAMB

in a wild garlic crust, crispy shoulder, asparagus and chickpeas **32 €**



** Beef, not included in any menu **

...

WAGYU BEEF FROM ARGENTINA (200g)

mashed potatoes **80 €**

*Origin of our meat: France – UE
- Net prices -*

Cheeses

selection of refined cheeses by the Raimbault family 14 €

Desserts

CHOCOLATE SOUFFLÉ,
minty granita, chocolate shaving 14 €



THE FIRST STRAWBERRIES
lemon biscuit, basil sorbet 14 €



MANGO PAVLOVA
coconut ganache, passion fruit jelly 14 €



- Net prices -

Pressoir Menu

For lunch only

MENU-PRESSOIR AT 38 EUROS (2 courses including 1 glass of wine and a coffee)

MENU-PRESSOIR AT 44 EUROS (3 courses including 1 glass of wine and a coffee)

For lunch or dinner

MENU-PRESSOIR AT 34 EUROS (2 courses excluding drinks)

MENU-PRESSOIR AT 40 EUROS (3 courses excluding drinks)

Starters



WHITE ASPARAGUS

Sainte-Maure lightness, licorice crumble **13 €**



PERFECT EGG

french style pea **13 €**

Main courses

ROYAL SEA BREAM

spinach coulis, braised chinese cabbage **22 €**



SUPREME OF POULTRY AND KING PRAWNS

foamy sellfish bisque, black rice and crispy vegetables **22 €**

Desserts

VANILLA AND ALMOND

creamy and biscuit, amaretto granita **11 €**



DULCEY CHOCOLATE

shortbread biscuit, lemon balm ganache **11 €**



- net prices -

Vegan menu

This menu (starter, main course and dessert) is at the rate of 32 Euros

Starters

WHITE APSARAGUS
parsley and olive oil sauce 11 €



WARM GREEN PEA VELVET SOUP
candied onion bruschetta 11 €

Main Courses

BLACK SAUTÉED RICE
vegetable tagliatelles in a wok 16 €



CANDIED FENNEL
chickpeas and dill 16 €

Desserts

COCONUT AND COCOA PANNA COTTA, COCONUT SORBET 10 €



BANANA IN TWO WAYS
compote and sorbet, Amatika ganache (vegan chocolate) 10 €

- net prices -

Children menu

(up to 12 years)

Main course **17 Euros**

Main course + dessert **20 Euros**

First course + main course + dessert **23 Euros**

Starters

TERRINE OF THE MOMENT



SALMON SMOKED AT THE CHÂTEAU

Main Courses

LINGUINI PASTA BOLOGNESE



CHOPPED STEAK

sautéed potatoes

Desserts

CHOCOLATE MARQUISE, PISTACHIO CREAM



MADELEINE CAKE, VANILLA ICE-CREAM

- net prices -

Allergens list

Foie gras : lactose, gluten, egg and sulfites in the toast/gingerbread

Lobster : shellfish, lactose

Seabass : molluscs, fish, lactose

Croaker : fish, lactose

John Dory : fish, shellfish

Seabream : fish

Lamb : gluten

Poultry : lactose, shellfish

Beef Wagyu : lactose

Asparagus : gluten, lactose

Perfect egg : lactose, gluten

Origine des viandes

Beef Wagyu : Argentine

Lamb : France

Poultry : France