



*Chef Damien PIOCHON  
and his team propose*



*« Summer Menu »*



### **Menu-carte at 61 Euros**

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

or

### **Menu-carte at 73 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.*

*If you wish to share a dish from the menu with two people, a supplement of 4 Euros will be added to the price of  
the chosen dish. However, our menu-card cannot be shared in its entirety.*

*If you take a dish live, the preparation time will be extended. We apologize for this.*

*We can propose you a food and wine pairing according to your choice of menu;  
do not hesitate to ask our Maitres d'Hôtel.*

### *Starters*

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#### **HALF-COOKED FOIE GRAS**

*fig coulis and poached fig* **25 €**



#### **KING PRAWNS**

*as a tartar, coriander and horseradish, vegetable and olive oil sauce* **25 €**



#### **LOBSTER**

*coconut milk and lemongrass, the claw as a tartar with ginger,  
white onion foam* **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*

### **TURBOT**

*with a crust of “andouille” sausage, spring radish and broad beans,  
parsley coulis* **36 € (supp. 6 €)**

### **CROAKER**

*cooked on one side, mashed potatoes with dill, cockles and olive oil sauce* **32 €**

## *Meats*

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### **VEAL TENDERLOIN**

*local organic shiitake mushrooms, spinach coulis* **32 €**

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*\* Beef, not included in any menu \**

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### **WAGYU BEEF FROM ARGENTINA (200g)**

*mashed potatoes* **80 €**

- Net prices -

## *Cheeses*

*selection of refined cheeses by the Raimbault family* **14 €**

## *Desserts*

**CHOCOLATE SOUFFLÉ,**  
*crispy tuile biscuit* **14 €**



**RASPBERRIES**  
*as a cream, litchi sorbet* **14 €**



**NECTARINE**  
*verbena, lime 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*



#### **SMOKED BEEF**

*as a tartar with heirloom tomatoes, mozzarella foam and pesto* **13 €**



#### **MACKEREL**

*marinated and declination of artichoke* **13 €**

### *Main courses*

#### **POLLACK**

*cooked on one side, green bean and tarragon purée, capers and olive oil sauce* **22 €**



#### **IBAÏAMA PORK FILLET**

*glazed with blackberry and blueberry vinegar, lentils cooked the Indian way* **22 €**

### *Desserts*

#### **RED FRUIT MACAROON**

*white chocolate and vanilla ganache* **11 €**



#### **APRICOT AND HONEY ICED PARFAIT**

*with Cambodian pepper, praline mousse* **11 €**



- net prices -

## Vegan menu

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

### *Starters*

#### **COLD ZUCCHINI SOUP**

*with roasted cumin, green and yellow zucchini spaghetti* **11 €**



#### **HEIRLOOM TOMATOES WITH BASIL**

*as a tartar, gazpacho with sherry vinegar* **11 €**

### *Main Courses*

#### **BULGUR**

*green bean and tarragon purée, vegetable and olive oil sauce* **16 €**

#### **LENTILS AND SHIITAKE MUSHROOMS**

*cooked the Indian way* **16 €**

### *Desserts*

**STRAWBERRY TART, HERB SORBET 10 €**

#### **CHOCOLATE MOUSSE**

*blackcurrant compote* **10 €**

- net prices -

## *Children menu*

**(up to 12 years)**

1 course **17 Euros**  
2 Courses **20 Euros**  
3 Courses **23 Euros**

### *Starters*

**TERRINE OF THE MOMENT**



**SALMON SMOKED AT THE CHÂTEAU**

### *Main Courses*

**LINGUINI PASTA BOLOGNESE**



**CHOPPED STEAK**

*sautéed potatoes*

### *Desserts*

**WHITE CHEESE MOUSSE, RED FRUITS**



**CHOCOLATE**

*the Chef's childhood delicacy, custard*

- net prices -

## Allergens list

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

**Lobster** : shellfish, lactose

**King prawns** : shellfish, lactose

**Croaker** : fish, lactose, shellfish

**Turbot** : fish, lactose, gluten

**Pollack** : fish, gluten

**Veal** : lactose, shell nuts

**Mackerel** : lactose

**Beef tartar** : lactose, shell nuts

## Origins of meats

**Beef Wagyu** : Argentina

**Ibaïama pork** : France

**Veal** : France