

Damien PIOCHON
and his team propose:

Menu-carte at 59 Euros

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

or

Menu-carte at 71 Euros

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

You can also choose « à la carte »

Starters

HALF-COOKED FOIE GRAS

blackberry and blueberry declination 23 €

LOBSTER

as a medallion, fennel salad, confit lemon 28 € (supp. 6€)

SEABREAM

*tartare, avocado cream, confit nectarine with Cubèbe black pepper,
Petrossian caviar 23 €*

Fish

MONKFISH

zucchini, steamed pack choi, saffron "beurre blanc" sauce 33 €

Meat

BEEF FILLET

potato gratin cooked in the oven, foie gras sauce 33 €

** Premium veal, not included in any menu **

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VEAL CHOP (350g)

casserole of baby vegetables and sautéed potatoes 40 €

Cheese

selection of refined cheeses by the Raimbault family 12 €

Desserts

CITRUS

tiramisu mousse, almond biscuit 12 €

CARRIBEAN CHOCOLATE

peanuts, pistachio and caramelized almonds 12 €

GRAND-MARNIER SOUFFLÉ 12 €

- Net prices -

Pressoir Menu

For lunch only

MENU-PRESSOIR AT 37 EUROS (2 courses including 1 glass of wine and a coffee)

MENU-PRESSOIR AT 43 EUROS (3 courses including 1 glass of wine and a coffee)

For lunch or dinner

MENU-PRESSOIR AT 33 EUROS (2 courses excluding drinks)

MENU-PRESSOIR AT 39 EUROS (3 courses excluding drinks)

Starters

PERFECT EGG

corn as a cream, a cake and a popcorn crust **13 €**

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TZATZIKI CUCUMBER GASPACHO

local goat cottage cheese, vegetable pickles **12 €**

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Main-courses

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SALMON

half-cooked and as a tartare, Del Piquillo sweet peppers,
smoked paprika crust

21 €

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DUCK BREAST

cooked in low temperature, eggplant declination, tarragon tomato coulis **21 €**

Desserts

CONFIT RED BERRIES

cherry sorbet, aniseed cream, almond sponge cake **11 €**

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PINEAPPLE

coconut sorbet, passion fruit biscuit **11 €**

- Net prices -

Vegetal menu

This menu (starter, main course and dessert) is at the rate of 31 Euros

Starters

AVOCADO

as a cream, confit nectarine, crunchy vegetables **11 €**

TZATZIKI CUCUMBER GASPACHO

smoked paprika granola **11 €**

Main-courses

ZUCCHINI

green and yellow, steamed pack choi cabbage **16 €**

EGGPLANT

as a steak and a caviar **16 €**

Desserts

BANANA BISCUIT

confit blackcurrants **10 €**

CHOCOLATE BISCUIT

coconut sorbet **10 €**



- Net prices -

Children menu

(up to 12 years)

Main course **16 Euros**

First course + main course or Main course + dessert **19 Euros**

First course + main course + dessert **22 Euros**

Starters

TERRINE OF THE MOMENT



SALMON SMOKED AT THE CHÂTEAU

Main Courses

LINGUINI PASTA BOLOGNESE



CHOPPED STEAK

sautéed potatoes

Desserts

3 CHOCOLATES BROWNIE



PANACOTTA WITH CRUNCHY STRAWBERRY

- Net prices