Chefs Jean-Baptiste DREY-BLUM, Damien PIOCHON and their team propose « Spring Menu »
Menu-carre at 57 Euros
composed of a first course, a main course (fish or meat), and either cheese or dessert

or

Menu-carre at 69 Euros
composed of a first course, a main course (fish or meat), cheese and dessert

If you choose a dish with a supplement, this will be added to the price of the menu

You can also choose « à la carte »
Every day our Chefs and their team propose you some suggestions; do not hesitate to ask us about them.

Starters

...]

FOIE GRAS
wrapped up with caramel, spicy pine apple chutney 23 €

SEARED SCALLOPS
cider butter & condiments, parsnips puree 25 € (suppl. 3 €)

PRAWNS CARPACCIO
citrus & avocado 20 €

“ROI ROSE” PORK RILLON
confit & glazed, local goat-cheese & squash risotto 19 €

- 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**

...  

STEAMED SKREÏ COD  
pan-fried shiitake mushrooms, asian emulsion 28 €


**Meats**

...  

LAMB IN 2 WAYS  
yakitori caramelized sweetbread & meat juice confit leg, coated rutabaga 30 €


MONSIEUR REVAULT’S POULTRY  
the breast cooked in low temperature, the thigh in white pudding and a rillettes tartine, truffle mashed potato 32 €


* Premium veal, not included in any menu *


**Veal Chop (350g)**  
pan-fried mushrooms and sautéed potatoes 35 €

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


If you wish to have a main course directly, please excuse us but the cooking time will be extended
Cheeses

SELECTION OF REFINED CHEESES
by « the Raimbault family » 12 €

MIXED GREENS SALAD
truffle dressing & Parmesan shavings 10 €

LOCAL GOAT’S CHEESE BRUSCHETTA
with dried fruits 10 €

Desserts

GRAND-MARNIER SOUFFLÉ
orange biscuit & marmelade 12 €

CHOCOLAT SHELL
lemongrass & vanilla stewed pineapple 12 €

EXOTIC CRISPY PASTRY
passionfruit cream, confit banana with nutmeg, rum ice cream 12 €

TONKA SYRUP BABA
vanilla cream, dried apricot sorbet & marmelade 12 €
Menu « Dégustation » at 84 Euros

(This menu has to be served to all the persons sitting around the same table.

In order to contribute to respect the time schedule of our team, we inform you that this menu cannot be ordered after 1:30 pm neither after 9:15 pm and we thank you for your comprehension.)

**FOIE GRAS**
wrapped up with caramel, spicy pineapple chutney

**SEARED SCALLOPS**
cider butter & condiments, parsnips puree

**POACHED MONKFISH IN BOUILLABAISSE SOUP**
french toast & squash ricotta ravioli

**GRANITA**

**LAMB IN 2 WAYS**
yakitori caramelized sweetbread & meat juice confit leg, coated rutabaga

**LOCAL GOAT’S CHEESE BRUSCHETTA**
with dried fruits

**CHOCOLAT SHELL**
lemon grass & vanilla stewed pineapple

- net prices –
Pressoir Menu

For lunch only

MENU-PRESSOIR AT 36 EUROS (2 courses including 2 glasses of wine and a coffee)
MENU-PRESSOIR AT 42 EUROS (3 courses including 2 glasses of wine and a coffee)

For lunch or dinner

MENU-PRESSOIR AT 31 EUROS (2 courses excluding drinks)
MENU-PRESSOIR AT 37 EUROS (3 courses excluding drinks)

Starters

BUTTON MUSHROOM VELVET SOUP
Parmesan cream & crispy bacon 12 €

BLACK PUDDING TARTINE
apples & dried fruits, Brive wine mustard 13 €

SHREDDED HADDOCK
dill fresh goat cheese, crunchy red onions 13 €

Main courses

“CANARD À L’ORANGE”
celery, crumble 22 €

HALFCOOKED SALMON
truffle oil potato cream, leeks fondue 21 €

SEABREAM COOKED ON ONE SIDE
carrot risotto 20 €

Desserts

EXTRABLACK BISCUIT
Tropilia chocolat mousse, cocoa nibs nougatine 10 €

CRÊPES TATIN
flavored with mango & its sorbet 10 €

VANILLA SOUFFLÉ
pistachio ice cream 10 €

- net prices -
Children menu
(up to 12 years)

Main course 16 Euros
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
FISH OF THE DAY
served with a risotto

Desserts
VANILLA PANNACOTTA
CHOCOLATE CARAMEL PEANUTS CAKE
THIN APPLE TART

- net prices -
Vegan menu

This menu (starter, main course and dessert) is at the rate of 30 Euros

Starters

LEEK TARTE TATIN
crispy red onions 10 €

PAN FRIED TOFU
with sesame, miso broth 10 €

Main Courses

CARROT RISOTTO
fried tops 15 €

CELERI IN 2 WAYS
confit & cream with truffle scent 15 €

Desserts

SEASONAL FRUITS
cereals crust 10 €

CRUNCHY CHOCOLATE
with citrus 10 €

- net prices -