



STARTERS

HAM - MELON fresh classic	13
HAMACHI yellowtail kingfish wasabi green radish ponzu (vegetarian option available)	22
COQUILLE ST. JACQUES truffle iberico	20
VITELLO TONNATO veal tuna cream green herbs	19
CARPACCIO beef arugula parmesan truffle cream	19

SECOND STARTERS

ARTICHOKE artichoke puree young goat cheese	17
BISQUE of fish, crustaceans and shellfish	15
COQUILLE ST. JACQUES leek cockles razor clam sereh	18
BRIOCHE DUCK FOIE GRAS for the enthusiast!	20

MAIN COURSES

BOK CHOY curry coconut basmati rice	25
HALIBUT tomato fennel pernod	27
DIAMOND TENDERLOIN seasonal vegetables red wine sauce	30
TOURNEDOS seasonal vegetables black pepper sauce	35

DESSERTS

COFFEE COMPLETE with friandises	7
DAME BLANCHE vanilla chocolate whipped cream	13
PASSION FRUIT mango lychee coconut sorbet	15
STRAWBERRY - RHUBARB with white chocolate	15
TASTING OF CHEESES chef's selection	17

SUPPLEMENT

FRIES with mayonnaise	5
NEW POTATOES in parsley butter	5
SMALL GREEN SALAD	5

For groups of 8 people or more we use our Château Menu..



CHATEAU MENU (also available at lunchtime on reservation)

3 - course Château Menu (***)

52

4 / 5 / 6 / 7 - course menu (extra courses of your choice)

67 / 82 / 97 / 112

HAM - MELON ***

wine suggestion: Viognier, La Forge Estate, Languedoc, France

VITELLO TONNATO

wine suggestion: Pinot Grigio 'Vigneto Campo dei Gelsi' bio, Tenute Arnaces, Friuli, Italy

BISQUE

wine suggestion: Chardonnay, La Forge Estate, Languedoc, France

COQUILLE ST. JACQUES

wine suggestion: Marsanne, La Forge Estate, Languedoc, France

HALIBUT ***

wine suggestion: Sauvignon Blanc, La Forge Estate, Languedoc, France

or

DIAMOND TENDERLOIN ***

wine suggestion: Marselan Appassito, Ile de Conas, Perpignan, France

TASTING OF CHEESES

wine suggestion: Port Six Grapes Reserve, Graham's, Porto, Portugal

PASSION FRUIT ***

wine suggestion: Moscato Spumante, Lebollè, Lombardia, Italy

We gladly inform you about our daily fresh vegetarian menu options.

WINE PAIRING with the Ch:âteau Menu

MATCHING WINES

per glass **7**

'HALF GLASSES'

per glass **4**

Or ask for our extensive wine list.

We serve a seasonal menu, containing a carefully curated selection of dishes. This means that we use in-season ingredients, the best and freshest produce available during a specific time of year. Sourced from local food suppliers as much as possible. Our dishes may contain allergens. If you have any wishes, please let us know.