

La Table du Château

It is with great joy that we welcome you to our dining room, the vibrant heart of the château, where a refined gastronomic table unfolds. Our establishment offers 45 indoor seats and 55 outdoor seats during the summer season.

The room extends into a magnificent Belle Époque glass conservatory, offering a bucolic view of the gardens and flowerbeds of the outdoor terrace, La Broderie, nestled between flowers and shrubs.

We invite you to discover a menu that reflects the talent and commitment of every member of our team and our suppliers. A true culinary journey, combining French traditions with Asian and international influences, to offer a unique experience where the past and innovation meet in every dish.

We celebrate the rhythm of micro-seasons while honoring our rich gastronomic heritage, creating an eco-responsible culinary experience. Our spaces are cooled using a geothermal/geocooling system, ensuring optimal comfort throughout the premises while respecting the environment.

We take great pride in offering a warm atmosphere and attentive service, where every guest feels at home. Our passionate and dedicated team strives to create an unforgettable culinary experience, paying particular attention to every detail and offering personalized service. We wish you a pleasant evening, filled with discoveries and gastronomic delights. Our team is at your complete disposal to accompany you throughout your culinary experience.

The same menu applies to all guests at the table.

Our restaurant welcomes you every day, except on Mondays, Tuesdays, and Sunday evenings.



Menu

Retour du Potager

26th-28th March

39,00€

Available every weekday lunchtime from Wednesday to Friday

STARTERS OF YOUR CHOICE

• **PERFECT EGG** •

Confit Egg Yolk, Parmesan, Hazelnuts

• **SHRIMPS** •

Homemade Tempura, Sweet and Sour Condiment

• **DUCK FOIE GRAS** •

Passion Jam, Chinese Cinnamon, Brioche

MAIN COURSES OF YOUR CHOICE

• **BLACK POLLOCK** •

Ramen Soup, Soft-boiled Egg, Sesame, Scallion

• **BEEF ONGLET** •

Mashed Potatoes, Mushrooms, Meat Jus

• **CREAMY RISOTTO** •

Asparagus, Parmesan, Pine Nuts

DESSERTS OF YOUR CHOICE

• **PAVLOVA WITH PASSION FRUIT & MANGO** •

• **CHOCOLATE/HAZELNUT TARTLET** •

• **RASPBERRY, VANILLA, AND ALMOND BISCUIT ENTREMET** •



Menu

en Cinq Temps

76,00€

Available every evening during the week as well as on weekends.

• **AMUSE - BOUCHE** •

Arctic Char, Lychee, Radish

• **MATURED BEEF** •

Smoked Eel, Beetroot, Samphire

• **CARABINERO** •

Homemade Ricotta, Chorizo, Sea Grapes

• **HADDOCK** •

Peas, Buddha's Hand, Hollandaise Cloud

• **CRAB** •

Laksa Soup, Coconut, Thai Coriander

• **ARCTIC CHAR** •

Celery, Black Garlic, Sesame

or

• **BASQUE PIG** •

Suyuk Style, Shellfish, Cabbage

• **PRE DESSERT** •

• **PEAR** •

Jasmine, Vanilla, Tapioca Pearls



Menu

en Sept Temps

97,00€

Available every evening during the week as well as on weekends

• **AMUSE - BOUCHE** •

Arctic Char, Lychee, Radish

• **MATURED BEEF** •

Smoked Eel, Beetroot, Samphire

• **CARABINERO** •

Homemade Ricotta, Chorizo, Sea Grapes

• **HADDOCK** •

Peas, Buddha's Hand, Hollandaise Cloud

• **CRAB** •

Laksa Soup, Coconut, Thai Coriander

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