

# 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 seats indoor and 55 outdoor.

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.

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 delightful moment, filled with discoveries and gastronomic pleasures. Our team is at your full disposal to accompany you throughout this exquisite interlude.

***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

07-09 MAY

39,00€

*Available every weekday lunchtime from Wednesday to Friday*

### STARTERS OF YOUR CHOICE

#### **PERFECT EGG**

*Tomatoes, Goat Cheese, Basil*

#### **GAMBAS**

*Tempura, Romesco, Coconut*

#### **BEEF TATAKI**

*Chimichurri Sauce, Pomegranate, Salad*

### MAIN COURSES OF YOUR CHOICE

#### **DUCK BREAST**

*Sweet Potato, Pomegranate, Baby Potatoes*

#### **REDFISH**

*Leek Fondue, Coral Cream, Polenta*

#### **CREAMY RISOTTO**

*Asparagus, Parmesan, Pine Nuts*

### DESSERTS OF YOUR CHOICE

#### **PASSION FRUIT & MANGO PAVLOVA**

#### **SNICKERS TARTLET WITH CARAMEL AND PEANUTS**

#### **STRAWBERRY & LIME MILLEFEUILLE**



# Menu en Cinq Temps

76,00€

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

## AMUSE - BOUCHE

*Foie Gras, Ginger*

## MATURED BEEF

*Smoked Eel, Beetroot, Samphire*

## HADDOCK

*Pea, Fava Bean, Buddha's Hand*

## CRAB

*Laksa Soup, Coconut, Thai Coriander*

## ARCTIC CHAR

*Celery, Black Garlic, Sesame*

**OR**

## BLACK BIGORRE PORK

*Shellfish, Cabbage*

## PRE DESSERT

*Fresh Goat Cheese, Pomegranate, Lavender Honey*

## TONKA BEAN

*Banana, Cacao Nibs, White Rum*



# Menu en Sept Temps

97,00€

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

## AMUSE - BOUCHE

*Foie Gras, Ginger*

## MATURED BEEF

*Smoked Eel, Beetroot, Samphire*

## MACKEREL

*Osciètre Caviar, Gariguette Strawberry, Cumin*

## HADDOCK

*Pea, Fava Bean, Buddha's Hand*

## CRAB

*Laksa Soup, Coconut, Thai Coriander*

## ARCTIC CHAR

*Celery, Black Garlic, Sesame*

## AND

## BLACK BIGORRE PORK

*Shellfish, Cabbage*

## PRE DESSERT

*Fresh Goat Cheese, Pomegranate, Lavender Honey*

## TONKA BEAN

*Banana, Cacao Nibs, White Rum*

