

Starters

<i>Half-cooked foie gras, fig chutney and onion compote</i>	<u>16€</u>
<i>Salmon Grawlax with virgin dill oil</i>	<u>15€</u>
<i>Cream of saffron mussels in crust</i>	<u>15€</u>
<i>Périgourdine salad of the Château</i>	<u>16€</u>
<i>Homemade country terrine and onion compote</i>	<u>14€</u>

Fishes

<i>Risotto with Gambas and spinach sprouts</i>	<u>17€</u>
<i>Sole Belle Meunière and her vegetables turned</i>	<u>35€</u>
<i>Cod backed with tomato confit and pine nuts, risotto</i>	<u>17€</u>

Meats

Filet of beef with morels sauce and gratin Dauphinois 23€

Roasted duck breast and Mandian, gratin Dauphinois 18€

Lamb mice confit with red wine and her vegetables turned 19€

Veal kidney in my own way and Gratin Dauphinois 18€

Deserts

White cheese, red fruit coulis or cream 6€

Plate of refined dry cheeses 6€

Rum baba 7€

Chestnuts entremet 7€

Tarte Tatin and vanilla ice cream 7€

Chocolate fondant with salted butter caramel sauce and ice cream 7€

Gourmet coffee 10€

Gourmet Champagne 12€

Tarifs TTC, service inclus