

LA TABLE DU CHATEAU – La Carte

- ♣ *Waiting for Autumn; Haddock, Guanciaie in emulsion, marine powder, Poutargue and black sesame crackers. Lemon Caviar.* 15€
 - ♣ *Home-made semi-cooked duck Foie Gras, red onion pickles, fig confit, pink berries and fig and walnut bread of Trigance.* 18€
 - ♣ *Organic egg from Trigance, melting heart and Japanese breadcrumbs, butternut cream pearled with walnut oil, petal of raw ham from the Haut Var and crispy parmesan.* 13€
-
- ♣ *In the spirit of a duck with orange; breaded breast with macadamia nuts, sweet and sour orange elixir, parsnip declination; in golden pucks, creamy mousse and crunchy chips, orange gel.* 26€
 - ♣ *Royal Sea bream: the fillet just pearly, “home-made” gnochetti with squid ink, glazed mini fennel, vegetal ornament, dark aioli, puffed crackers. Black lemon from Iran.* 24€
 - ♣ *Heart of Charolais beef fillet, diced panisse, crunchy green asparagus, creamy corn, Trigance honey and balsamique sauce, Sechuan red pepper, garlic flowers.* 29€
-
- ♣ *Chocolate Finger, melting ganache with Espelette pepper, praline, Piedmont hazelnut ice cream and cocoa nibs.* 12€
 - ♣ *The Éclair, with matcha tea, breaded with pistachios, rose petal opaline, rose gel and white chocolate discs.* 12€
 - ♣ *Around the Red Fruit..*
White Chocolate espuma, soft almond biscuit, meringue slivers and dried flowers, raspberry – tarragon gel, olive oil, red fruits, crêpe dentelle and Hibiscus powder, purple Shizo. 12€

BELLE DEGUSTATION !