

LA TABLE DU CHATEAU – La Carte

- ♣ Veal Crudo, marine fragrances: Veal carpaccio, beetroot gel and egg yolk cream, seaweed pesto, tangy red onion pickles, purple shizo and seaweed powder. 17€
 - ♣ Mediterranean mackerel, light caramelisation of the surface, Lapsang Souchong tea ice cream, golden croutons of Trigance bread, Katsuobuchi and mayo infused with lime zest 15€
 - ♣ The Perfect Egg at 67.3°C, seasonal pickles, crumble and espuma parmesan, olive oil from Château Lagarde, flower petals and Sichuan Red Pepper. 13€
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- ♣ In the idea of a Modern Aioli; fishing of the moment, airy aioli, glazed mini vegetables and potato cream, just grated Poutargue and Basil cress. 27€
 - ♣ Red Label Pigeon; roasted supremes and crispy legs in Lollypop, Dauphine potato cylinder and starch chips, cocoa juice, cocoa nibs, spicy popcorn 32€
 - ♣ Pork belly cooked at low temperature, smoked for a minute with olive wood, venereal rice, new beans, Guanciaie in a cloud and chips, Affila Cress and Pondicherry Red Pepper. 24€
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- ♣ Clementine, yoghurt mousse, crispy sponge cake, citrus opalines, chestnut cream, clementine gel and white chocolate "clementinettes " 13€
 - ♣ Choco - Buckwheat: On a buckwheat shortbread biscuit, light cream with Java Long Pepper and dried flower printed chocolate chips, intense chocolate ganache, homemade praline and puffed buckwheat. 13€
 - ♣ Extreme Tarte Tatin with olive oil notes, apple caramel chips, Tonka bean ice cream, caramelised popcorn, cider gel. 13€

BELLE DEGUSTATION !