

LA TABLE DU CHATEAU – La Carte

- ♣ Freshness roll: crispy cylinder, light pecorino mousse, mini fennel glossed with fig leaf oil from the Château, pecorino discs, lemon sorbet with fresh herbs, beetroot powder and gel. 17€
 - ♣ Marine mosaic of a line fish, marbled with vegetable charcoal, citrus caviar, Caouley's trout roe, miso cream, Dashi broth in two textures, toasted sesame oil, flowers and sea salt 19€
 - ♣ 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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- ♣ Grilled octopus, golden potato spiral, cloud of roasted red pepper coulis, grapefruit caviar and gel, starched paper, green shizo and Timut pepper. 29€
 - ♣ Scottish Angus beef picanha, crispy finger risotto, natural and smoked cream edamame beans, Teriyaki elixir, pickled mustard seeds, light wasabi air and Mustard Cress. 36€
 - ♣ Pork belly cooked at low temperature, smoked for a minute with olive wood, black rice, new beans, Guanciale in a cloud and chips, Affila Cress and Pondicherry Red Pepper. 24€
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- ♣ Rhubarb - Chocolate; Sphere chocolate, rhubarb gel and sorbet, white chocolate mousse, Tonka bean and Hibiscus powder crunch, Purple Shizo 13€
 - ♣ The cherry! Bigarreau and Morello cherry sorbet, soft almond dacquoise, cherry-tarragon gel, caramelised white chocolate cream, tarragon opaline, fresh cherries and fruity olive oil 13€
 - ♣ Exoticism - Mango spherification with a touch of coriander, coconut crunch, lime and yuzu gel, lime meringue sticks, sour cream, Iranian black lemon powder and crystallized coriander. 13€

BELLE DEGUSTATION !