

**LA TABLE DU CHATEAU – La Carte**

**To get started**

- ♣ Gambas Carpaccio just flashed, torch-roasted pomelo supremes, floral gin gel, spring flowers and focaccia crisp, puffed tapioca, timut pepper 21€
- ♣ Early vegetables garden, ice cream from a Burratina with Bufflonne milk, crispy shortbread, pink berries, red onion pickles, white balsamic cream and rosemary flavoured olive oil bubbles 17€
- ♣ Crispy asparagus, breaded with Japanese breadcrumbs, poached egg and transparent bacon from Colonnata, siphon of a light smoked béarnaise 19€

**Let's Continue...**

- ♣ Argentine Angus's Rump steak, potatoe Anna crousti-confite, rosemary smoked light mousse, glazed spring vegetables and some mini morels, mustard seed pickles, Affila cress, beech wood smoke 36€
- ♣ Low temperature Salmon Roll, pearly then grilled with a blowtorch, petals, foam and vitelotte pucks, pearled with dill oil, purple shizo, Sichuan pepper and trout eggs from Caoulay 32€
- ♣ Supreme of Duck rosé, colourful home-made gnochetis, tangy chutney, roasted mini beetroot, some red fruits, raspberry vinegar gel and sweet & sour elixir, summac 29€

**Little Extras**

- ♣ Foie Gras du Château with Tonka beans, a must, marbled with vegetable charcoal and condiments of the moment. Toasted bread cooked over a wood fire by the Boulangerie de Trigance 22€
- ♣ Cheeses from here, Goat and Sheep, fig jam cooked in a cauldron and aromatic herbs 13€

**The End**

- ♣ Black sesame & raspberry: black sesame ice cream, black sesame praline, fresh raspberry mousse and sour gel, crunchy granola 13€
- ♣ Vegetal: fresh herb sorbet, vegetal espuma, crunchy coriander opaline, crispy woodland mousse, chocolate roots, golden sand and flower bouquet 13€
- ♣ Coconut & Namelaka: a smooth namelaka cream, coconut spherification and small rocks, fresh coconut, milk leaf and lime gel 13€

**BELLE DEGUSTATION !**