

LA TABLE DU CHATEAU – La Carte

To get started

- ♣ Fish of the moment in Sashimi, vinegared Japanese rice, wasabi cream cheese, kumquat, soya gel, summer flowers, Affila cress and fig leaf oil from the Château. 21€
- ♣ Melon & Ham ; Melon cream, natural and powdered Haut Var cured ham, melon sorbet delicately flavoured with basil, poppy and sesame shortbreads, red port caviar and white port gel, melon balls and tangy pickles 18€
- ♣ Beef tartare in a vegetable cylinder, aubergine caviar and dark crackers, egg yolk cream, beetroot powder and pickles, flower petals 22€

Let's Continue...

- ♣ Black Angus Beef Chuckflap, garlic potatoe cream, miso spherification, Wakamé condiment, Tempura Shizo leaf, Dashi gel and stock 36€
- ♣ Red Mullet, golden potatoe cylinder, mousse from the bones and in full-bodied juice, crispy bones and scales, yellow lemon caviar and spicy oil, Tagete Flowers 32€
- ♣ Lamb, cooked at a low temperature then roasted, creamy panisse dome, Tzatziki siphon, cucumber pickles and minty gel, vegetable meringue, fresh herbs and full-bodied juice 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

- ♣ Blackberry and Lavender ! An ice cream delicately scented with lavender, airy white chocolate ganache, crispy sponge cake, fresh blackberry gel, white chocolate discs, tender marshmallow and fine opalines 13€
- ♣ Affogato ; Tahitensis vanilla icre cream, delicately coffee-infused mousse, amaretto gel, chocolate-coffee namelaka, crispy tonka bean lace, sponge cake, Pondichery red pepper and cocoa nibs 13€
- ♣ A childhood memory... Pink Grapefruit sorbet, a light orange blossom mousse, a tangy grapefruit and rosewater sphere, golden citrus biscuits, crystallised rose petals, gel and peel powder 13€

BELLE DEGUSTATION !