

LA TABLE DU CHATEAU – La Carte

To get started

- ♣ Langoustine, just flashed, bisque gel and saffron rouille, puffed quinoa, toasted homemade brioche, kumquat, citrus foam and Timut pepper 26€
- ♣ Pulled lamb cromesquis, caramelised onion espuma, milky spherification, crunchy roasted onion powder, drop pepper pickles and onion reduction 22€
- ♣ Cylinder of fresh Trigance goat's cheese, toasted bread ice cream, chlorophyll paper, bread crisps, village honey and bouquet of flowers 18€

Let's Continue...

- ♣ Wagyu beef: rump steak, crispy-confit potato croissant, cylinder and local asparagus, wasabi mousse, shizo and teriyaki miso caramel 36€
- ♣ Japanese barbecued cuttlefish, spring vegetables from La Ferme de Léa and pea cream, cuttlefish ink lace, pea pod meringue, delicately spiced oil, lemon-yuzu gel and Tobiko 32€
- ♣ Artichoke & Pig: low-temperature-cooked filet mignon breaded with cashew nuts, smoked bacon mousse, artichoke pepper textures, tempura leaves, roasted cashew nut praline and cured ham powder 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, Cow and Sheep, fig jam cooked in a cauldron and aromatic herbs 14€

The End

- ♣ Spring: Strawberries and pink berries in sorbet, a spiral of tender jelly, the scent of geranium in cotton candy, Sakura tea gel, fine meringues with pink berries, strawberries and spring flowers 13€
- ♣ Lucas's Vanilla : Around a marshmallow in a white chocolate shell, Chai Latte-style vanilla ganache entremet, vanilla ice cream, vanilla condiment and transparent opaline 13€
- ♣ Dark chocolate X kiwi X matcha: a dome of matcha tea, creamy kiwi insert and crispy feuilletine, intense dark chocolate disc and namelaka, crispy sponge cake and kiwi gel 13€

BELLE DEGUSTATION !