

## LA TABLE DU CHATEAU – La Carte

### To get started

- ♣ Cylinder of fresh Trigance goat's cheese, toasted bread ice cream, chlorophyll paper, bread crisps, village honey and bouquet of flowers 18€
- ♣ 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€

### Let's Continue...

- ♣ 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€
- ♣ Wagyu beef rump steak, potato confit croissant, baby local market garden carrots, cylinder and wasabi mousse, purple 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€

### Little Extras

- ♣ Cheeses from here, Goat, Cow and Sheep, fig jam cooked in a cauldron and aromatic herbs 14€
- ♣ 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€
- ♣ Additional Baerii Classic Caviar from Sturia France 7gr 15€

### The End

- ♣ Trigance Honey & Almond: all-flower honey ice cream, soft almond dacquoise, honey breath and light mousse, Hydromel gel, pollen, almond paste and tagetes 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 !**