

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€
- ♣ Mediterranean Red Tuna & Watermelon in three ways: semi-cooked flavoured with Japanese barbecue, marine tartar and gravelax, watermelon natural and stabilized, gomasio and watermelon gel, soy caviar and iodized tapioca. 24€

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€
- ♣ Roasted monkfish, spiral of beetroot confit and barbecued perfumed cream, beurre blanc mousse, caramelized Didier beetroot and pickles, fresh raspberries and crispy leaves, purple shizo 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, butter note, golden brioche puck 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€
- ♣ Coco-Choco and Fig Leaf ! Coconut ice cream, fig leaf panacotta, nocciolata mousse, golden rocks and choco soufflé, chlorophyll oil, powder and crystallized leaves. 13€
- ♣ Pineapple, Verbena and Bergamot ! Pineapple cream and tangy sorbet, quenelle of bergamot mousse and shortbread, verbena gel and opalines, crisp and fresh pineapple, a few fragrant leaves 13€

BELLE DEGUSTATION !