

# A LA CARTE

## STARTERS

*Pumpkin Velouté, poached Egg and Woodland Delights* 21 €

*Tartufata and Summer Truffle Brouillade* 32 €

*Autumn Aumônière, Pork and Herbs stuffing, Parsnip velvet* 22 €

*Octopus Carpaccio with citrus, Red and Black Radishes* 25 €

*Pan-fried Foie Gras escalopes, Morels and Chutney* 31 €

## MAINS

*Rustik Pork Chop, Rosemary reduced gravy and Vegetables* 35 €

*Rossini style braised Beef Chuck with Morels, Vegetables simply roasted* 48 €

*Catch of the Day, Fishbones reduction with Fennel and Anise, Rouille Toast* 35 €

*King Prawns Venere Risotto, Saffron and Orange sauce* 38 €

*Ravioli of the Moment* 29 €

## CHEESES SELECTION

14 €

*Variety of cheeses*

*selected by our Chef*

## DESSERTS 15€

*Chocolate Moist Cake and its Sorbet*

*In the spirit of a Pavlova - Flavors of the season*

*Praliné cream Puff, Lime & Praliné sorbet*

*Dessert of the Moment  
According to the Chef's inspiration*

## *Menu du Château*

55 €

*Appetizer*



*Pumpkin Velouté, poached Egg and Woodland Delights*

*or*

*Autumn Aumônière, Pork and Herbs stuffing, Parsnip velvet*

*or*

*Octopus Carpaccio with citrus, Red and Black Radishes*



*Rustik Pork Chop, Rosemary reduced gravy and Vegetables*

*or*

*Catch of the Day, Fishbones reduction with Fennel and Anise, Rouille*

*Toast*

*or*

*Ravioli of the Moment*



*Cheese from our Selection*

*Extra 7€*



*Dessert of your choice*

*Thank you for placing your order in advance*

## *Epic Gourmet*

87 €

*Appetizer*



*Octopus Carpaccio with citrus, Red and Black Radishes*



*Tartufata and Summer Truffle Brouillade*



*Refreshing Break*



*King Prawns Venere Risotto, Saffron and Orange sauce*

*or*

*Rossini style braised Beef Chuck with Morels, Vegetables simply roasted*



*Cheese from our Selection*



*Dessert of your choice*

*Thank you for placing your order in advance*

## ***On the Blaze***

*Char Grilled meat specialties*

*Sides according to the season*

*Dressing of your choice : Pepper or Morels*

*Whole Cockerel app. 500gr 41 €*

*Iberic Pork Pluma app.190gr 46 €*

*Rib-eye Steak app. 300gr 52 €*

## ***Menu "Sur la Braise"***

*66 €*

*Pan-fried Foie Gras escalope, Morels and Chutney*

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*Half Cockerel app. 250gr*

*or*

*Iberic Pork Pluma app. 160gr*

*or*

*Rib-eye Steak app. 180gr*

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*Selected Cheese (extra 7€)*

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*Dessert of your choice*

*Thank you for placing your order in advance*

## ***Menu Arcus***

*29 €*

*Available at lunch from Tuesdays to Fridays*

*Except Holidays*

*Main Course*

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*Dessert*

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*Glass of Local Wine*

*Special of the day according to the market  
and Chef's inspiration*

*Net Prices, including service and taxes*