

Discover our dishes "à la carte"

Starters...

Plate of two duck foie gras from the Castle:

In lobe with laurel and ham of young wild boar 31.00

Scallop tartare with yuzu,

Pan-fried langoustines and tuberous chervil its bard sauce 25.00

Cream of white asparagus and asparagus tips,

Chicken's oyster with honey and ginger 25.00

Dishes...

Pan-fried turbot fillet on bay leaf meat,

Roasted sweet potatoes, its vegetable juice 31.00

Fried ray wing, brick of crunchy vegetables, its matcha tea butter 27.00

Scorched scallops, parsnip purée and bard cream 30.00

Beef tenderloin,

Stewed morels with parsley and its juice 33.00

The Malaumont squab cooked on skin,

Sliced supremes and roasted thighs, truffle cream 32.00

Sliced duck fillet cooked rosé,

Mirabelle plums from Lorraine with grape verjuice and its milk 25.00



Cheese plater 18.00



Desserts... (to order at the start of the meal) 16.50

Grapefruit diplomat cream in its tile,

Orange and grapefruit segments marinated in honey, orange sorbet

Lime Greek yogurt cream on its strawberry cream

Liège waffle and gariguettes strawberries from Plougastel, strawberry/lemon glazed marble

Chocolate emulsion and raspberry cream in a cocoa tuile, raspberries and chocolate ice cream

Apple pie and vanilla ice cream

Parfait iced with Verdun dragee and chocolate mousse quenelle, sliced strawberries

The homemade ice cream and sorbet palette

Menu Saveur at 52 Euros

Grilled sea trout fillet and celery,
Arugula salad and herbs, wild garlic sauce



Farm guinea fowl rolls from Ippécourt stuffed with green asparagus,
Peas cream



Fresh goat cheese from Vaux-Les-Palameix,
Its chive flower

Or cheese plater (+ 5 €)



Grapefruit diplomat cream in its tile,
Orange and grapefruit segments marinated in honey, orange sorbet

Menu Dégustation at 86 Euros or 72 Euros

(72 Euros choice of two dishes from the first three)

White asparagus tips, pan-fried foie gras,
Tournedos of duck foie gras wrapped in Iberian ham



Pan-fried turbot fillet on bay leaf meat,
Roasted sweet potatoes, its vegetable juice



Sliced veal tenderloin,
Broad beans with parsley and branch spinach, rosemary juice



Cheese plater



Lime Greek yogurt cream on its strawberry cream
Liège waffle and gariguettes strawberries from Plougastel, strawberry/lemon glazed marble

During the week and only for lunch,
We propose a menu at 32 Euros with
A dish, cheese or dessert of menu "Saveur"
With a drink of wine or ½ bottle of water, coffee

For children up to 10 years old, menus at 14 € or 18 €