

Discover our dishes "à la carte"

To start...

Plate of two duck foie gras from the Castle: In lobe with laurel and ham of young wild boar	32.00
Bouchot mussels on crumbled sea trout, Celery ball puree with yuzu, parsley cream	23.50
Crispy scallop tartare, roquette salad with butternut, bard cream	28.50

From the ocean...

John Dory roasted on the flesh, Eggplant and tomato caviar with paprika, shallot cream	31.00
Zander fillet roasted on skin, Pan-fried mushrooms and black garlic juice	29.50
Pan-fried scallops, Butternut risotto and bard cream	31.00

From the land...

Beef tenderloin, Pan-fried mushrooms with parsley and its juice	34.00
Thinly sliced cooked duck breast fillet, Mirabelle plums from Lorraine with grape verjuice and its milk	27.50
Supreme of pigeon cooked rosé, Chervil and its juice	



Cheese plater

18.00 €

Our list of desserts

(to order at the beginning of the meal)

*Pear poached in blueberry syrup, chocolate bavaroise and blueberries,
Its crumble and blueberry sorbet*

*Nougat cream on its biscuit,
Almond tuile and nougat ice cream, apricot emulsion*

Apple pie and vanilla ice cream

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

The homemade ice cream and sorbet palette

16.50 €

Prices in Euros

Menu  Saveur  at 52 Euros

*Bouchot mussels on crumbled sea trout,
Celery ball puree with yuzu, parsley cream*



*Back of haddock roasted on skin, Provençal-style vegetable tian,
Its Italian crunch*



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

Or

Cheese plater (+ 5 €)



*Nougat cream on its biscuit,
Almond tuile and nougat ice cream, apricot emulsion*



During the week and only for lunch,

We propose a menu at 32 € 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 15 € or 20 €

 All of our meats are from French origin 

Prices in Euros

Menu Dégustation at 86 or 72 Euros

(72 Euros choice of two dishes from the first three, cheese plater& dessert)

Landes duck foie gras,
Tomato jam and spiced jelly



John Dory roasted on the flesh,
Eggplant and tomato caviar with paprika, shallot cream



Filet mignon of veal breaded with grilled corn flour,
Darphin potatoes, small vegetables and its roast juice



Cheese plater



Pear poached in blueberry syrup, chocolate bavaroise and blueberries,
Its crumble and blueberry sorbet



All our dishes are likely to contain allergens

Cereals containing gluten: wheat, rye, oats, spelled

Eggs and egg products, Milk and lactose products

Crustaceans and products thereof: crustaceans, molluscs and mollusc products

Peanuts based on groundnut products, soybean based on soy products

Nuts: almonds, hazelnuts, walnuts Celery and celery products

Mustard and mustard products

Sesame seeds and sesame seed products

Sulfur dioxide and sulfites in concentrations greater than 10 mg / kg or 10 mg / liter

Lupine and lupine products

Molluscs and shellfish products

 All of our meats are from French origin 

Prices in Euros