

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	33.00
Gravlax salmon glazed with Lahaymeix honey, Dill tequila, dill Jerusalem artichoke puree	23.00
Carpaccio of scallops and zucchini with Kumbawa	26.00
Hauts de Chée'escargots pan-fried on a Blue Belle puree and Its parsley butter	24.00

From the ocean...

Monkfish tail rolls seared on the flesh and stuffed with wild garlic, Creamy sound	29.50
Cod fillet cooked on flesh, seasonal vegetable tartlet, its gray shallot aroma	29.00
Browned Breton scallops, chorizo and parsnip puree, creamy bard sauce	33.00

From the land...

Pan-fried beef fillet steak, Oyster mushrooms from the Citadel of Verdun, roast juice	35.00
Ippécourt farmhouse chicken rolls stuffed with morels, Small seasonal vegetables	28.00
Sweetbreads cooked in a casserole dish, creamy El Arborio risotto	36.00

Cheese plater

19.00 €

☞ All of our meats are from French & European origins ☞ Prices in Euros/per VAT included

Our list of desserts

(to order at the beginning of the meal)

*Creamy orange on its Madeleine biscuit, marinated tangerine segments
And sorbet*

*Dôme Milk chocolate mousse, Amaréna cherry,
Its crunchy chocolate and cherry sorbet*

Apple pie and vanilla ice cream

*Parfait iced with Verdun dragee and chocolate mousse quenelle,
Pear poached in wine and spices*

The homemade ice cream and sorbet palette

*Chocolate and sour cherry tart, chocolate sauce and vanilla ice cream
(Dessert prepared for two people)*

17.00 €

Prices in Euros

Menu  Saveur  at 55 Euros

Sliced veal chuck marinated in sesame cooked at low temperature,
Arugula salad and condiments



Whiting treat cooked on skin,
Tartlet of seasonal vegetables and gray shallot fumet



Cheese plater (+ 8 €)



Creamy orange on its Madeleine biscuit , marinated tangerine segments
And sorbet



During the week and only for lunch,
We propose a menu at 32 € with
The main course and 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 90 or 76 Euros

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

Marinated langoustine tails with citrus fruits, pea purée,
Tangy asparagus tips



Monkfish tail rolls seared on the flesh and stuffed with wild garlic,
Creamy sound



Ippécourt farm guinea fowl rolls stuffed with morels and oyster mushrooms
From the Citadel of Verdun, mini-ratatouille with spices and Grenaille apples



Cheese plater



Dôme Milk chocolate mousse, Amaréna cherry,
Its crunchy chocolate and cherry 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