

## 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**

Royal sea bream tartare with basil,  
Tomato and creamy basil bruschetta **25.00**

White asparagus tips from Alsace, smoked boar ham chiffonnade,  
Asparagus siphon **22.00**

### 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**

Roasted langoustine tails, tagliatelle and grilled zucchini, bisque **29.00**

### From the land...

Pan-fried beef fillet steak,  
Oyster mushrooms from the Citadel of Verdun, roast juice **35.00**

Poultry house stuffed with morels, small seasonal vegetables **28.00**

Sweetbreads cooked in a casserole dish, creamy El Arborio risotto **36.00**

Cheese plater

**19.00 €**

## *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,*

*Sliced red fruits*

*The homemade ice cream and sorbet palette*

**17.00 €**

*Prices in Euros*

*Menu  Saveur  at 55 Euros*

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



*Royal sea bream fillet 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 €*

## Menu Dégustation at 90 or 76 Euros

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

Naturally cooked duck foie gras,  
His tomato jam with spices



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