

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 tartar with basil,
Tomato and creamy basil bruschetta **25.00**

Skate wing ballettine with green vegetables and coriander,
On its jelly broth, prawn tartare and coriander mayonnaise **25.00**

From the ocean...

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

Mackerel fillet cooked on skin,
Zucchini and pineapple with lemon thyme, its butter sauce **23.00**

Wild bass fillet roasted on skin and white butter with Meuse wine
Carrot purée with purple mustard, radish condiment **33.00**

From the land...

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

Sweetbreads cooked in a casserole dish, Grenaille potatoes with rosemary **36.00**

Squab supreme cooked rosy and its chips of summer truffles
Small seasonal vegetables and roast juice **33.00**

Our list of desserts

(to order at the beginning of the meal)

*Apricot frozen dessert on its pain de Gènes biscuit,
Stewed apricots with rosemary and its cream*

*Sliced strawberries from Han-Sur-Meuse on shortbread,
Basil and strawberry cream jelly, strawberry/basil frozen marble*

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 €

Cheese plater

19.00 €

Prices in Euros

Menu *∞* Saveur *∞* at 55 Euros

Haddock rillettes with Yuzu-Sea bream tartar with horseradish-Mackerel
smoked in house

Served with remoulade celery



Farm quail ballotine deboned and stuffed with white peaches

And its milk, savarin of Thailand black rice



Cheese plater (+ 8 €)



Apricot frozen dessert on its pain de Gènes biscuit,

Stewed apricots with rosemary and its cream



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

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

Skate wing ballettine with green vegetables and coriander,
on its jelly broth, prawn tartare and coriander mayonnaise



Wild bass fillet roasted on skin and white butter with Meuse wine

Carrot purée with purple mustard, radish condiment



Breaded calf rib steak with grilled corn breadcrumbs,

Stuffed morels and Arbois yellow wine sauce



Cheese plater



Sliced strawberries from Han-Sur-Meuse on shortbread,

Basil and strawberry cream jelly, strawberry/basil frozen marble



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