

Daily menu

3 courses: starter, main course, cheese, or desert
39,00 € (during the week only from Tuesday to Thursday)

Chef's menu

For all guests of the same table, Olivier Boizet offers you a surprise menu

100,00 € for 6 courses

115,00 € for 7 courses

125,00 € for 8 courses

135,00 € for 9 courses

For 2 to share

The Charolais rib of beef, candied shallots sauce, truffle mousseline (1/ 1,2 kg) 125,00 €

Those with whom it all begins... (Our suppliers to the Château are...)

Cheeses by Laurent Mons, Seafood by Métro, Foie Gras by Le Domaine de Limagne, Chocolate by François Pralus, Oils by Leblanc Family, Snails by Anne-Cécile and Benjamin Martin, Pork and Poultry by "Au Pré de Paul", Honey by Hervé Cueur, Trout by Moulin Piat, Saffron by Le Safran des Volcans, Duckling by La Ferme du Perlou, Bread by la Boulangerie du Rond-Point, Vinegars by L'Huilerie Beaujolaise, Red fruits by Les Saveurs de la Pépinière

Without them we couldn't give you so much pleasure...

Thanks to all our staff. Without their dedication, we could not provide this service for you which has been our requirement for 32 years. Thanks to all those who take care of us to make this experience unique and enjoyable for you. Lydia The Reception, Arthur The Wine Cellar, Joanna and Julie The Service, Esteban The Kitchen, Rémy The Pastry, Bruno The Garden and all our employees visible or not.

All our meats come from France



“ Traditions et Découvertes ”

The art of the chef: enhancing simple ingredients with creativity to reveal surprising flavors

Amuse-bouches

hot, cold, raw, cooked, sweet, sour, soft, crispy in 3 times

Emulsion of the moment, inspired by the season

Butternut, Ceps and Snails

30,00 €

Pastry free vegetables ravioli, ceps fricassee from Les Monts de la Madeleine, Benjamin's snails, infused herbs from les "Pères Chartreux"

Menetou-Salon Morogues Domaines Minchin AOC

Cod, Chorizo and "Sot l'y laisse"

38,00 €

Inspired by paella with Paimpol coco beans, braised cockles and "sot l'y laisse" Chorizo crumb and oil, shellfish emulsion

Côtes d'Auvergne En Aparté Benoît Montel AOC

Duckling from La Ferme du Perlou, Orange and Onion Squash

36,00 €

Fillet served rosé, leg pastilla with citrus zests and coriander, variations of onion squash

Merlot-Syrah André Perret IGP des Collines Rhodaniennes

Cheese Selection from Maison Mons...

15,00 €

L'Insensé des vignes de Véronique et Olivier en cépage roussanne par le Domaine Désormière IGP Urfé

Grapefruit and Hibiscus

16,00 €

Vanilla shortbread finger, hibiscus blanc-manger, grapefruit confit, fresh fruit sorbet

Pipi d'Ange moût de raisin partiellement fermenté Domaine La Ferme Saint Pierre Bio

Selection of sweets

65,00 € menu of 4 courses : Butternut, Cod or Duckling, Cheese, and Dessert

95,00 € : menu at 65,00 € + food and wine pairing with each course

80,00 € menu of 5 courses : Butternut, Cod, Duckling, Cheese, and Dessert

120,00 € : menu at 80,00 € + food and wine pairing with each course

All the courses are available à la carte

“ Saveurs Festives ”

The ingredient — the chef’s role is to respect it, preserving its organoleptic qualities and natural flavors.

Amuse-bouches

hot, cold, raw, cooked, sweet, sour, soft, crispy in 3 times

Emulsion of the moment, inspired by the season

White Scallops, Broccoli and Kumquat

44,00 €

Seared white scallops, enhanced with kumquat and broccoli, coconut flavors

Vioignier L’A.B.I Le Clos de Chozieux Jean-Luc et Yves Gaumon IGP Urfé

Brill, Vitelotte Potato and Leeks from Thomas Gouby

45,00 €

Brill cooked in two ways, steamed and grilled, smoked leeks, Vitelotte potato emulsion, grated bottarga

Fou de Chêne Chardonnay Domaine des Pothiers Romain Paire IGP Urfé

Wild Boar, Quince and Parsnip

49,00 €

Fillet served rosé, candied quince with cloves, creamy parsnip purée, cocoa-infused sauce

Corbières Boutenac Racine Château Ollieux Romanis AOP

Cheese Selection from Maison Mons...

15,00 €

L’Insensé des vignes de Véronique et Olivier en cépage roussanne par le Domaine Désormière IGP Urfé

Pineapple and Amber Rum

Pineapple sorbet, pink peppercorns, crispy pineapple

Pear and Ogo Chocolate from Valrhona

16,00 €

Tonka and pear crèmeux, chocolate streusel, cocoa sorbet

Poiré Authentique par Éric Bordelet

Selection of sweets

95,00 € menu of 5 courses : Scallops, Brill or Boar, Cheese, Pre-dessert, and Dessert

130,00 € : menu at 95,00 € + food and wine pairing with each course

110,00 € menu of 6 courses : Scallops, Brill, Boar, Cheese, Pre-dessert, and Dessert

155,00 € : menu at 110,00 € + food and wine pairing with each course

All the courses are available à la carte

“ La Gourmandise en 8 mouvements ”

A journey of small seasonal dishes, revealing the Chef's creativity through autumn season
This menu must be served to everyone at your table

Amuse-bouches

hot, cold, raw, cooked, sweet, sour, soft, crispy in 3 times

Emulsion of the moment, inspired by the season

Oyster from Jade in tempura, ceps and butternut 42,00 €

Smoked and seared leek from Thomas Gouby, French Sturia caviar butter 40,00 €

French white scallops' ravioli, broccoli and kumquats 44,00 €

Brill, with Paimpol coco beans and cockles, poultry “paella” sauce 45,00 €

Veal shop served rosé, candied turnip tagliatelle, chartreuse purée, sauce 65,00 €

Saint-Nectaire from Mons, figs 15,00 €

Pineapple sorbet, pink peppercorns, crispy pineapple

Coffee diplomate cream, mustard ice cream, meringue 18,00 €

Selection of sweets

Menu at 135,00 €

Menu at 185,00 € with food and wine pairing according to our wish

All the courses are available à la carte

CHILD / ADOLESCENT MENU

Cold meats (ham, cured ham, saucisson, butter and gherkins)

or

Salmon from Scotland smoked at the Château

or

Scrambled eggs

Fish with mashed potatoes and soja butter

or

Charolais beef, mashed potatoes

Tagada Strawberry macaron

or

Fresh fruits salad

or

Chocolate mousse

Child menu at 28,00 €

Adolescent menu at 34,00 €