

## **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 33 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, 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

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### Emulsion of the moment, inspired by the season

Carrot and cumin

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### Trout from Moulin Piat and Radishes

30,00 €

Tataki of trout fillet, black radish and lemon, pickles of many colors

Mâcon Villages Le Nid Famille Lardet AOP

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### Pollack and Asparagus

38,00 €

Fillet of Pollack poached with bay oil, white asparagus in three versions, original, fondue and tempura, dried skipjack bouillon

Languedoc Strate Clos Constantin AOP Bio

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### Guineafowl from Souternon and Fennel

36,00 €

Supreme, green anise crust, stuffed leg, ravioli and crunchy fennel, chervil oil sauce

Saint-Joseph Méribets Domaine Anthony Vallet AOP

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### Cheese Selection from Maison Mons

15,00 €

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

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### Strawberry and Tarragon

16,00 €

Joconde biscuit with tarragon, candied strawberries and sorbet perfumed with Sichuan pepper

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

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Selection of sweets

**65,00 € menu of 4 courses** : Trout, Pollack or Guineafowl, Cheese, and Dessert

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

**80,00 € menu of 5 courses**: Trout, Pollack and Guineafowl, 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

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### Emulsion of the moment, inspired by the season

Carrot and cumin

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### Foie Gras from Domaine de Limagne and Gentian

44,00 €

Duck Foie Gras with gentian, honey and hazelnuts cake

Pouilly-Fumé Mademoiselle de « T » Château de Tracy AOP

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### Langoustine and Green Peas

48,00 €

Langoustine tails breaded with puffed rice, tian and stewed green peas with mustard and verbena, hollandaise sauce perfumed with verbena

Côtes-du-Rhône Nobles Origines Maison Tardieu-Laurent AOP

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### Monkfish and Artichokes

42,00 €

Monkfish ballotine with nori, artichokes tartlet with wild garlic from the garden, purple artichokes barigoule, red butter made with Côte Roannaise wine, anchovy

Esprit de Pavie Bordeaux Domaine Gérard Perse AOC

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### Cheese Selection from Maison Mons

15,00 €

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

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### Praline and Mint

Biscuit made with pralines, mint emulsion, praline cream

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### Peanut and Chocolate

16,00 €

Like a sneakers, salted caramel with caramelized peanuts

Rivesaltes Grenat sur grains Domaine Boudau AOP

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Selection of sweets

**95,00 € menu of 5 courses** : Foie Gras, Langoustine **or** Monkfish, Cheese, Pre-dessert, and Dessert

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

**110,00 € menu of 6 courses** : Foie Gras, Langoustine, and Monkfish, 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 summer season  
This menu must be served to everyone at your table

### Amuse-bouches

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

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### Emulsion of the moment, inspired by the season

Carrot and cumin

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Crunchy langoustines with puffed rice, asparagus vinaigrette 44,00 €

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La Crêpe parmentière with salmon from Scotland and Sturia caviar, lemon butter 44,00 €

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Egg almost perfect with morels and Saint-Romain cheese 40,00 €

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Sea bass almost smoked, fennel, star anise bouillon perfumed with chervil oil 42,00 €

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Duck Foie Gras with strawberries and rhubarb, sauce 42,00 €

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Gour Noir goat cheese and cocoa, biscuit and violet liqueur 15,00 €

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Biscuit made with pralines, mint emulsion and praline cream

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Lemon, meringue, lemon cream and limoncello 18,00 €

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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

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Fish with mashed potatoes and soja butter

**or**

Charolais beef, mashed potatoes

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Tagada Strawberry macaron

**or**

Fresh fruits salad

**or**

Chocolate mousse

**Child menu at 28,00 €**

**Adolescent menu at 34,00 €**