

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

110,00 € for 6 courses

125,00 € for 7 courses

135,00 € for 8 courses

145,00 € for 9 courses

For 2 to share

The Charolais rib of beef, candied shallots sauce, truffle mousseline (1/1,2 kg)	125,00 €
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Frogs' legs from Fenouillet with ginger et coriander, pommes dauphines	135,00 €
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Those with whom it all begins... (Our suppliers to the Château are...)

Cheeses by Laurent Mons, Meats by Maison Gouttenoire, Seafood by Métro, Foie Gras by Le Domaine de Limagne, Spices by Sélections Gourmandes, Chocolate by François Pralus, Oils by Leblanc Family, Snails by Anne-Cécile and Benjamin Martin, Poultry by "Au Pré de Paul", Honey by Hervé Cuer, Pigeons by Tixier Family, Rabbit by Le Lapin du Forez, Trout by Moulin Piat, Saffron by Le Safran des Volcans, Duckling by La Ferme du Perlou.

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 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

Appetizers: hot, cold, raw, cooked, sweet, sour, soft, crispy

Rainbow Trout and Cauliflower...

30,00 €

Trout gravlax, multicolored cauliflowers, orange and romanesco, kiwi jelly

Champtoisé Chenin sur granite Domaine Sérol IGP Urfé Bio

Pollak and Peas...

39,00 €

Fish fillet poached at 64° with olive oil, pods flan and stewed peas, verbena and mustard emulsion

La Lone Côtes de Provence Domaine de Jale AOP

Duckling from la Ferme du Perlou and Fennel...

36,00 €

Smoked Duckling fillet on barbecue, vegetables raviole and candied leg, fennel, morello cherry pickles, bouillon perfumed with dry skipjack

Syrah Domaine Pascal Marthouret Vin de Pays 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

Strawberry and Sweet clover...

16,00 €

Pain de Gênes with sweet clover, fruits, whipped cream with honey, strawberry and yuzu

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

Selection of sweets

65,00 € menu of 4 courses : Trout, Pollak **or** Duckling, Cheese and Dessert

90,00 € : Menu at 65,00 € + food and wine pairing with each course

80,00 € menu of 5 courses : Trout, Pollak, Duckling, Cheese and Dessert

115,00 € : Menu at 80,00 € + food and wine pairing with each course

All the courses are available à la carte

Saveurs Festives

Appetizers: hot, cold, raw, cooked, sweet, sour, soft, crispy

Langoustine and Mild Chili Fruit...

44,00 €

Roasted buckwheat vinaigrette with pepper and raspberry,
crispy langoustine tails with puffed rice, royale of shells perfumed with lemon balm

Pouilly-Fumé Mademoiselle de « T » du Château de Tracy en magnum AOP

Zander from la Ferme Intégrale and Asparagus...

45,00 €

Zander ballotine with Colonnata bacon, stuffed asparagus with morels,
Cooking sauce with vin jaune, morels

Givry blanc Domaine Ragot AOP

Young Lamb from Pays Basque and Artichokes...

49,00 €

Saddle, chop and breaded breast of lamb, artichokes, black garlic sauce,
wild garlic from the garden

Le Nid Moulin à Vent Tradition Famille Lardet AOC

Cheese Selection from Maison Mons...

15,00 €

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

Redcurrant and Fromage Blanc...

Shortbread, redcurrant compote perfumed with verbena and rosemary,
fromage blanc ice cream

Extra Bitter from Valrhona and Celery...

16,00 €

Dark chocolate cream, cocoa streusel, celery confit perfumed with thyme and star anise,
apple and celery sorbet

Turbulent vin pétillant gamay rosé Domaine Sérol Vin de France Bio

Selection of sweets

90,00 € menu of 5 courses : Langoustine, Zander **or** Lamb, Cheese, Pre-dessert, and Dessert

120,00 € : menu at 90,00 € + food and wine pairing with each course

105,00 € menu of 6 courses : Langoustine, Zander, Lamb, Cheese, Pre-dessert, and Dessert

145,00 € : menu at 105,00 € + food and wine pairing with each course

All the courses are available à la carte

La Gourmandise en 8 mouvements

This menu must be served to everyone at your table

Appetizers: hot, cold, raw, cooked, sweet, sour, soft, crispy

Duck Foie Gras de Limagne, rhubarb with Sichuan pepper, Matcha green tea cake	42,00 €
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Cod fillet with caviar d'Aquitaine, yuzu and endives	40,00 €
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Celery served like a flower with Melano truffles and butter of hay	42,00 €
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Zander ballotine with Colonnata bacon, asparagus, morels and vin jaune butter	45,00 €
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Sweetbread breaded with rice flour, potatoes emulsion with Chartreuse	54,00 €
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Goat cheese, kiwi and almond	15,00 €
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Shortbread, redcurrant compote with verbena and rosemary, fromage blanc ice-cream	
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Roasted and candied apricot with tarragon	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

or

Melon

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 €