

Daily menu

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

Chef's menu s

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 €

Frogs from Fenouillet in 2 times, coriander and ginger, pommes dauphines perfumed
with wild garlic from the garden (250 g per person) 130,00 €

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, 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

Watermelon, Espelette pepper, puffed rice

Tomato, Burrata and Parmesan

30,00 €

Inspired by the classic stuffed tomato, burrata emulsion, and thyme- infused parmesan crumble

Reuilly Sauvignon Joseph de Maistre Domaine de Reuilly AOC Bio

Arctic Char from Charles Murgat, Green beans and Almond

38,00 €

Poached in lemon thyme oil, served with a green beans vinaigrette and almond oil

Viognier “ Collines Rhodadiennes ” Domaine Antoine Chatagnier IGP

Rack of Pork from Saint Germain-Laval and Pont-Neuf Potatoes

36,00 €

Rack chop, emulsion of potatoes like a Parmentier, Béarnaise sauce perfumed with sage from the garden, pont-neuf potatoes

Château Barralière Côtes de Provence 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

Apricot and Black Garlic

16,00 €

Apricot in different textures, black garlic

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

Selection of sweets

65,00 € menu of 4 courses : Tomato, Arctic Char **or** Pork, Cheese and Dessert

98,00 € : Menu at 65,00 € + food and wine pairing with each course

80,00 € menu of 5 courses : Tomato, Arctic Char, Pork, Cheese and Dessert

123,00 € : 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

Watermelon, Espelette pepper, puffed rice

Tuna and Eggplants

44,00 €

Fajita stuffed with eggplants and tuna Bolognese, Latin style marinated tuna

Mâcon-Burgy Chardonnay Domaine des Gandines AOP

Sea Bass, Zucchini and Eryngii

48,00 €

Sea Bass fillet, stuffed zucchini flower and tian, mushroom and lemongrass broth

Crozes-Hermitage « Le Jardin » Domaine Le Vieux Murier AOP

Pigeon from Chabert and Cherry

42,00 €

Fillet cooked on the barbecue, Morello cherry, Sichuan pepper, candied leg, cherry vinegar juice, cabbage cake

Mas de Libian Khayyâm Vin de France

Cheese Selection from Maison Mons

15,00 €

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

White Peach, Tarragon, Redcurrant

Redcurrant chiboust cream, peach compote and tarragon gel

Raspberry, Bell Pepper and Meadowsweet

16,00 €

Raspberry, candied bell pepper, meadowsweet cream

Grange de la Bénisson-Dieu Vin de France Bio

Selection of sweets

95,00 € menu of 5 courses : Tuna, Sea Bass **or** Pigeon, Cheese, Pre-dessert and Dessert

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

110,00 € menu of 6 courses: Tuna, Sea Bass, Pigeon, 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

Emulsion of the moment, inspired by the season

Watermelon, Espelette pepper, stuffed rice

Tuna Carpaccio with Latin-style green beans vinaigrette

44,00 €

Stuffed zucchini flower and black truffle vegetable broth

44,00 €

Frog leg croquette, Eryngii and wild garlic

40,00 €

Sea Bass fillet poached in lemon thyme oil, eggplants and grenobloise butter

42,00 €

Blue-rare beef, blinis, pea pods and hazelnut juice with caviar from Aquitaine

42,00 €

Feta, cucumber and mint

15,00 €

Redcurrant chiboust cream, peach compote and tarragon gel

Crispy cocoa biscuit, extra bitter blackcurrant ganache and parsley sorbet

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

or

Melon and red fruits

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 €