Daily menu

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

Chef's menus

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 €
Lièvre à la Royale (Hare) cooked 36 hours, sauce, celery millefeuille	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 Cuer, 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 menu ”

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
Pineapple, pink peppercorn, crispy cheese ravioles

****

Poultry thigh, Onion Squash and Grapes 34,00 €
Loin of poultry stuffed with roasted hazelnuts, grapes chutney, verjuice confit

Vouvray Sec Les Trois Chênes Benjamin Serer
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Pikeperch from la Ferme Intégrale, Red Cabbage and Beer 38,00 €
Ballotine of Pikeperch, tartlet of red cabbage, beer butter and juniper berries

Côtes-du-Rhône Nobles Origines Maison Tardieu-Laurent
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Veal chuck, Beetroot and Quince 36,00 €
Like a blanquette, sauce, veal chuck, crusty beetroot, confit of quince

Moulin à Vent Tradition Domaine Le Nid Famille Lardet
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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
****

Baba with Orange wine and Citrus Fruits 16,00 €
Like a baba served with orange, kalamansi and pomelos

Vin d’Orange Distillerie Palandre
****
Selection of sweets

68,00 € menu of 4 courses : Poultry, Pikeperch **or** Veal, Cheese, and Dessert
100,00 € : Menu at 68,00 € + food and wine pairing with each course

83,00 € menu of 5 courses : Poultry, Pikeperch, Veal, Cheese, and Dessert
126,00 € : Menu at 83,00 € + food and wine pairing with each course

All the courses are available à la carte

“ Saveurs Festives menu ”

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
Pineapple, pink peppercorn, crispy cheese ravioles

****

Duck Foie Gras from Domaine de Limagne and Sangria 44,00 €
Foie Gras served with sangria jelly and poached peer, cinnamon biscuit

Moretum vin médiéval Les Brasseurs du Sornin
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French Scallops and Green Radish 48,00 €
Scallop cooked in her shell, green radish, Noilly Prat barde jus,
shellfish emulsion perfumed with ras el-hanout

La Sirène Blanche de François Villard Rhône blanc
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Doe, Celeriac and Apple 42,00 €
Fillet of hind doe, millefeuille of celeriac perfumed with arabica, blackcurrant apple butter

Pic Saint-Loup Les Calcaires Château de Cazeneuve
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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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Banana, Morel and Vanilla
Morel and banana panna cotta, banana and lime compote

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Valrhona Extra-Bitter Chocolate and Verveine du Forez 16,00 €
Crispy crustless tartlet, verbena confit, cocoa sorbet infused with Verveine du Forez

Verveine du Forez Liqueur Artisanale Cuvée Tradition Maison Forissier
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Selection of sweets

95,00 € menu of 5 courses : Foie Gras, Scallops **or** Hind, 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, Scallops, Hind, 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 autumnal 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
Pineapple, pink peppercorn, crispy cheese ravioles

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French scallops, mango and pistachio vinegar, green radish 44,00 €

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Celeriac flower with Melanosporum black truffle, hay butter and caramelized celery 44,00 €

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Whole onion stuffed with speck and potatoes, Saint-Nectaire cheese emulsion 40,00 €

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Ballotine of Pikeperch, red cabbage, beer butter and juniper berries 42,00 €

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Hare à la Royale, beetroot and quince, blood sauce 42,00 €

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“1924” cheese from Mons, fig cooked with fortified wine and aromatics 15,00 €

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Morel and banana panna cotta, banana and lime compote

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Gavottes biscuit, buckwheat crumble and beer 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 €