

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

130,00 € for 8 courses

140,00 € for 9 courses

For 2 to share

The Charolais rib of beef, candied shallots sauce, truffle mousseline (1 kg/ 1,2 kg)	125,00 €
XXL Frogs with ginger and coriander, pommes dauphines cooked with wild garlic	125,00 €

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 Cueur, 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 of our staff. Without their dedication, we could not provide this service for you which has been our requirement for 30 years. Thanks to all those who take care of us to make this experience unique and enjoyable for you.

All our meats come from France



Traditions et Découvertes

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

Rabbit and Carrot...

36,00 €

Rabbit cooked with tarragon and carrots with cumin, tarragon whipped cream, purple carrot remoulade with Timut pepper

Bourgogne Aligoté Domaine Joseph Pascal

Pollack and Peas...

38,00 €

Fillet of Pollack with a mustard crust, stew of peas with verbena, velouté of pods, mustard

La Chapelle Saint-Mathieu Cuvée Jourde Pays d'Hérault

Veal and Chards...

38,00 €

Piece of Veal like a milanaise breaded with panko, gratin of chards on a risotto, Veal sauce perfumed with lemon

Syrah « de l'autre rive » Julien Pilon Vin de Pays des Collines Rhodaniennes

Cheese Selection from Maison Mons...

15,00 €

Wine selection daily

Strawberry and Rhubarb...

16,00 €

Strawberry and hibiscus cream, rhubarb, and flower of meringue

Pipi d'Ange Moût de Raisin partiellement fermenté Ferme Saint Pierre

Selection of sweets

60,00 € menu of 4 courses : Rabbit, Pollack **or** Veal, Cheese, Dessert

85,00 € : menu at 60,00 € + food and wine pairing with each course

75,00 € menu of 5 courses : Rabbit, Pollack, Veal, Cheese, Dessert

105,00 € : menu at 75,00 € + 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

Large Prawn and black Tabbouleh...

42,00 €

Tails of Prawns breaded with quinoa, tabbouleh of cereals with black curry,
Bouillon of shell perfumed with herbe à curry from the garden

Bourrassol Côtes d'Auvergne Chardonnay Benoit Montel

Brill and XXL Asparagus...

46,00 €

Brill fillet cooked in 2 ways, roasted white asparagus, wild garlic butter from the garden,
grated black lemon

M de Libian Vin de France Ardèche Mas de Libian

Lamb and Artichokes...

44,00 €

Fillet and chop cooked at 58°, bolognese of lamb in a raviole of artichokes,
barigoule artichokes, sage sauce

Sous le Pic Bergerie des Cistes Pic Saint Loup

Cheese Selection from Maison Mons...

15,00 €

Wine selection daily

Duchesse and Passion fruit...

Crispy duchesse, cream with passion inspired by Valrhona, passion fruit confit

Mango and Dacquoise...

16,00 €

Vanilla and mango dome on a dacquoise, ginger confit

Moscato d'Asti « Pitulé » Neirano

Selection of sweets

80,00 € menu of 5 courses : Large Prawn, Brill **or** Lamb, Cheese, Pre-dessert, Dessert

110,00 € : menu at 80,00 € + food and wine pairing with each course

95,00 € menu of 6 courses : Large Prawn, Brill, Lamb, Cheese, Pre-dessert, Dessert

130,00 € : menu at 95,00 € + 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

Caviar from Aquitaine and fennel, orange from Humberto 42,00 €

Candied Carrot des Sables, window dressing with Melanosporum truffle 36,00 €

French Scallop, green radish, and tops radish sauce 46,00 €

Brill fish, pain de chou lisse, beer and juniper berry sauce 46,00 €

Duckling fillet perfumed with voatsiperifery pepper, turnip tagliatelles 44,00 €

Swiss Vully like a cheese fondue 15,00 €

Crispy duchesse, cream with passion inspired by Valrhona, passion fruit confit

Basil cream, lime and basil ice cream, biscuit 18,00 €

Selection of sweets

Menu at 125,00 €

Menu at 175,00 € with food and wine pairing according to our wish

All the courses are available à la carte

CHILD / ADOLESCENT MENU

Cold meats

or

Smoked salmon

or

Scrambled eggs

Fish

or

Meat

served with homemade mashed potatoes

Tagada Strawberry macaron

or

Fresh fruits salad

or

Chocolate mousse

or

Strawberries

Child menu at 28,00 €

Adolescent menu at 34,00 €