

Starters

Zucchini cold soup with coconut and fresh goat cheese 27€

Multicolored fish tartar with sundried tomato,
Pine nuts and basil 32€

Fishes

Piece of cod, carrot kalamansi juice, ginger,
Melting fennel with citrus 36€

Bar fish steak with green asparagus and shellfish juice 45€

Meats

Piglet chop and its "caillette" 38€

Roast beef tenderloin, Perigueux sauce, seasonal garnish 45€

Our beef is of french origin.
Our dishes contain one or more allergens listed at the end of the menu
Please inform us of any intolerances, allergies or special diets.
Net Prices

Cheeses

Six cheeses selected by our cheese maker Cédric Favède 14€

Desserts

Red fruits delicacy with « Chartreuse », mint mousse and basil sorbet 18€

Chocolate-fig dessert, light thyme and lemon sorbet 18€

Vegetarian menu on request 60€

Starter, Main course and Dessert according to the seasons

Child menu 20€

By word of mouth with our Maître d'hôtel

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Net Prices



Flavors of Provence menu in 6 sequences 60€
With the selection of matured cheeses 70€

Mise en bouche



Zucchini cold soup with coconut and fresh goat cheese

Or

Multicolored fish tartar with sundried tomato,
Pine nuts and basil



Piece of cod, carrot kalamansi juice, ginger,
Melting fennel with citrus

Or

Piglet chop and its "caillette"



Red fruit delicacy with « Chartreuse », mint mousse and basil sorbet

Or

Chocolate-fig dessert, light thyme and lemon sorbet

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Net Prices

Degustation menu in 10 sequences 110€

(For the whole table)

Degustation menu in 8 sequences 90€

(The 8 sequences menu does not include tartar and pre-dessert)

Mise en bouche



Zucchini cold soup with coconut and fresh goat cheese



Multicolored fish tartar with sundried tomato,
Pine nuts and basil



Piece of cod, carrot kalamansi juice, ginger,
Melting fennel with citrus



Piglet chop and "caillette"



Six cheeses selected by our cheese maker Cédric Favède



Pre-dessert from our Pastry Chef



Delicacy of the castle

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Net Prices

Menu of the Castle

Menu changing every day.

varies with the seasons and the inspiration of our Chef Mr. Thierry Frebout.



Served at lunchtime from Tuesday to Saturday except on public holidays



Starter & Main Course or Main Course & Dessert 35€.

Starter, Main Course & Dessert 39€

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Net Prices