

Les Tourelles

Restaurant gastronomique

Menu

Starter

Angus beef tartare,
jus and herb salad, Vaches à la Rue
cream.

Autumnal dashi broth,
foie gras from La Ferme du Mée,
shitaké and wakamé.

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Main course

Peach of the day,
grilled, pack choy, almond-
pistachio butter and cider jus.

Duroc pork belly,
lacquered, kale with seaweed and
brittanish coppa.

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Cheeses 12 €

Plate of matured cheese from
la fromagerie des Halles.

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Dessert

Caramelized puff pastry,
Dulcey and buckwheat cream,
apple ice cream.

Around hazelnut,
pumpkin and lemon.

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1 starter / 1 main course / 1 dessert	48 €
2 starters / 1 main course / 1 dessert	57 €
2 starters / 1 main course / cheeses / 1 dessert	68 €
2 starters / 2 main courses / cheeses / 1 dessert	79 €

Certifié Écolabel
Européen depuis 2009

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