

Menu

Starter

Scallops, in shell, served hot and cold.

Dordogne trout roe, with a potato and Petit moulin cheese emulsion.

Main course

The catch of the day, onigiri with seaweed and light shellfish broth.

Duck supreme, lacquered, carrots with ginger and citrus fruit.

Cheeses 12€

Selection of matured cheese from la fromagerie des Halles.

Dessert

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

Mikan tangerine, nicely sliced, Thaï ice cream.

1 starter / 1 main course / 1 dessert48 €2 starters / 1 main course / 1 dessert57 €2 starters / 1 main course / cheeses /1 dessert68 €2 starters / 2 main courses / cheeses / 1 dessert79 €

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