

# Les Tourelles

Restaurant gastronomique

## Menu

### Starter

Foie gras from La Ferme du Mée,  
with seaweed and chilli pepper,  
herb jus and toasted bread emulsion.

Hand caught scallops,  
smoked then roasted, vegetable pulp  
infused with hay and burnt leeks.

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### Main course

The catch of the day,  
grilled asparagus from La Torche,  
farmhouse cream and horseradish.

Jean-Pierre's lamb,  
with green curry and cabbage.

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### Cheeses 12 €

Aged cheese selection from  
Maison Balé.

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### Dessert

Passionfruit,  
with chocolate and  
Sichuan pepper ice cream.

The mille-feuilles,  
revisited with vanilla and praline.

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1 starter / 1 main course / 1 dessert	52 €
2 starters / 1 main course / 1 dessert	59 €
2 starters / 1 main course / cheeses / 1 dessert	69 €
2 starters / 2 main courses / cheeses / 1 dessert	79 €

Certifié Écolabel  
Européen depuis 2009

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