

# Les Tourelles

Restaurant gastronomique

## Menu

### Starter

Melted sheep's tomme,  
tomatoes, courgettes, blackcurrants  
and basil flavour.

Salted John Dory,  
dill and raspberry yoghurt,  
cucumber and Timut pepper.

---

### Main course

The catch of the day,  
Morisseau mussel rougail  
Sandy's tomato, verbena from my garden.

Joël's Pigeon,  
cooked with hay and guanciale,  
Aged soy shiitake, seaweed and pepper,  
buckwheat infused gravy.

---

### Cheeses 12 €

Aged cheese selection from  
Maison Balé.

---

### Dessert

The strawberry, the melon and the  
madeleine, rosemary haye ice-cream.

The Château's profiteroles,  
vanilla and chocolate.

---

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

02 99 14 80 66  
chateau@chateau-apigne.fr

@chateauapigne  
www.chateau-apigne.fr