

# Les Tourelles

Restaurant gastronomique

## Menu

### Starter

Spider Crab,  
in a fresh open raviole,  
fennel, seaweed & lemon.

Half cooked and hay smoked,  
foie gras from the Mée farm, rhubarb.

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### Main course

Catch of the day,  
artichoke "poivrade" with dashi and streaky bacon  
spicy emulsion.

The veal, hanger and sweetbreads,  
aubergine with herbs, Pot's mushrooms,  
veal gravy flavoured with buckwheat.

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### Cheeses 12 €

Aged cheese selection from  
Maison Balé.

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### Dessert

Granny-Smith apple,  
as a sorbet, cranberry,  
white chocolate and vanilla émulsion.

Romillé strawberries  
and St Gilles fir tree

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1 starter / 1 main course / 1 dessert	55 €
2 starters / 1 main course / 1 dessert	62 €
2 starters / 1 main course / cheeses / 1 dessert	72 €
2 starters / 2 main courses / cheeses / 1 dessert	82 €

Certifié Écolabel  
Européen depuis 2009

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