

Menu

Starter

The end of Summer, raw and cooked vegetables.

Warm octopus, pumpkin, blueberry, chili pepper and basil.

Main course

Catch of the day, Roscoff onion, shiitake mushrooms whith seaweed, mushrooms broth.

Chanteloup quail, like a ramen, marinated egg, buckwheat soba and dashi.

Cheeses 12€

Aged cheese selection from Maison Balé.

Dessert

The château's honey, as a tartelette.

The "Feuilleté", apple and smocked hay ice cream.

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 €