

Les Tourelles

Restaurant gastronomique

Menu

Starter

The clams,
refreshed & served
in a buckwheat & leek tartlet.

Breton king prawns,
seared, Daikon radish,
mushroom from the Pot & spiced marinade

Main course

Roasted diving scallops,
braised winter vegetables with Sainte Colombe beer.

Purebred beef cattle,
declined as a Vietnamese Phö.

Cheeses 12 €

Aged cheese selection from
Maison Balé.

Dessert

The freshness of citrus fruits and fennel.

The Equotarial chocolate
Light foam and Carambar 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 €

Certifié Écolabel
Européen depuis 2009

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