

Les Tourelles

Restaurant gastronomique

Menu

Starter

Paimpol coco beans refreshed,
squid, tomato and sea lettuce.

The raw Breton Wagyu beef,
wakamé in salad and trout eggs,
dashi broth.

Main course

The catch of the day,
malabar spinach, local seeds,
miso and shellfish consommé.

Roasted veal chop,
roscoff onions and
oak-grown shiitaké mushrooms.

Cheeses 12 €

Aged cheese selection from
Maison Balé.

Dessert

Fig leaf ice-cream,
white chocolate and citrus.

Caramel,
raspberry & buckwheat.

1 starter / 1 main course / 1 dessert	58 €
2 starters / 1 main course / 1 dessert	65 €
2 starters / 1 main course / cheeses / 1 dessert	75 €
2 starters / 2 main courses / cheeses / 1 dessert	85 €

Food and wine	33 €
pairings	42 €
	50 €
	58 €

Certifié Écolabel
Européen depuis 2009

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