

Les Tourelles

Restaurant gastronomique

Menu

Starter

Sea bream,
Marinated with citrus and soy,
Mustard and fresh seaweed.

Asparagus from « la Torche »,
Fresh, raw and mash,
béarnaise emulsion.

Main course

The catch of the day,
Steamed, dumpling vegetable,
broth crustacean with herbs oil.

Jean Pierre's Lamb
Green curry bao bun,
spring cabbage with coconut milk.

The plate of matured cheeses from la
fromagerie des Halles La Belle Fromagerie.

Dessert

Equatorial chocolate,
In variation.

Lemon,
And iced almond.

FROM 3 À 6 ACTS

Starter / main course / dessert	42 €
2 starters / main course / dessert	53 €
2 starters / main course / cheeses / dessert	64 €
2 starters / 2 main courses / cheeses / dessert	75 €

European ecolabel
certified since 2009

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

@chateauapigne
www.chateau-apigne.fr