

manger

Diner in the form of a tasting menu, with a set of 3, 4 or 5 plates of your choice (even 6 for the foodies!)

Choose the dishes you like and create your own menu.

3 plates: 42 euros

4: 54 euros

5: 65 euros

Children's menu - 2 plates of your choice in half portion: 15 euros

Langoustine tartare, chawanmushi flan, pink onion, fennel

Torch-seared dry-aged beef sirloin, coffee, fried polenta, shallot, dashi

Burnt tomato, tomato ketchup, watermelon, nori seaweed

Coconut milk, green curry, ginger & green herbs, sugar snap peas, cucumber, labneh

Red tuna, baby eggplant, plum, parmesan, eggplant milk with anchovy butter

Beef tataki, butter-toasted Hokkaido brioche, pickles, Albufera sauce with foie gras

Chicken supreme, confit potatoes, chicken jus espuma, trout roe

Veal sweetbreads, ginger-lemongrass carrot, kimchi, apricot

Plate – selection of cheeses from Rodolphe Le Meunier

(MOF – Meilleur Ouvrier de France)

Peach, verbena, fromage blanc with olive oil

Dark chocolate, cereals, salted butter caramel, cereal praline

Château de Razay.