

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, orange butter espuma, pink onion and fennel

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

Clams, salt-crusted beetroot and beetroot ketchup, marinière emulsion

Shiitake & shimeji mushrooms, potato and spinach espuma, spicy miso beurre blanc

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

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

Veal sweetbreads, chestnuts, celeriac with brown butter, fir

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

Plate – selection of cheeses from Rodolphe Le Meunier
(MOF – Meilleur Ouvrier de France)

Buttermilk, lemon marshmallow, lemon curd and lime condiment

Merveilleux: meringue, hazelnut praline whipped cream, white chocolate chips

Château de Razay.