

MENU GOURMAND _ 58 €

Evening services every day and lunches on Sundays and public holidays

Service from noon to 2 p.m. and from 7 p.m. to 9 p.m.

Mise en Bouche / One Starter / One Main Course / Pré dessert /
Matured Cheeses Selection (3 Pieces) or One Dessert (To be selected à la carte)

STARTERS

Gravelax Salmon Ora King with Herbes and Citrus Fruits	30 €
Crab with Saphire Tartare, Coconut Espuma	28 €
Terrine of Foie Gras of Duck mi-Cuit with Rasteau, Just Toasted Brioche	30 €
Vegetarian Starter: Tartare of Traditional Tomatoes with Basil and Olives	24 €

MAIN COURSES

Red Mullet cooked on the Skin, Cannelloni with Egg Plant Caviar agavulin Cream	36 €
Lobster Raviole, Stew of Coco Beans and Avignon Tomato, Emulsified Bisque	40 €
Supreme of Guinea fowl from Mas de la Gabelle, Mousseline with Nuts Sauce Foie Gras	34 €
Fried Sweetbread, Cream with Morels and Vin Jaune, Confites Rattes Potatoes (<i>Supplement of 5 € with the gourmet menu</i>)	40 €
Vegetarian Dish: Crème Brûlée with Radish	30 €

MATURED CHEESE or DESSERT

Rocher des Fines Roches with Hazelnuts and Chocolate Tonka Bean	19 €
Pavlova with Figs, Muscat de Beaumes de Venise	17 €
Bourdaloue Tart with Apricot and Farigoule	17 €

Réservation : 04 90 83 70 23

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