

# Château Des Fines Roches

## LUNCH MENU

SERVED FOR LUNCH EVERY DAY  
EXCEPT ON SUNDAY AND PUBLIC HOLIDAYS

### STARTERS

Brouillade with Mushrooms and Country Bacon

Or

Melon with White Porto Soup,  
Vinegar from Maison Bronzini

Or

Duck Foie Gras mi-cuit Marinated in Rasteau,  
Toasted Bread with Figs, Almonds and Hazelnuts  
(supplement 5 €)

### MAIN COURSES

Shredded Lamb Shanks, Mashed Carotts  
Reduced Gravy with Black Olives from Nyons

Or

Fish of the Day, Roasted Eggplants  
in Gremolata, Virgin Oil

Or

Rib Steak of Beef (origin France) Beurre Maître d'Hôtel  
Stir Fry of Gnocchis with Herbs

### DESSERTS

Tiramisu with Speculos

Or

Exotic Fruits Dessert

Or

Plate of Cheese Matured by Josiane Déal  
MOF 2004 (à la carte - 3 pièces : 12 €)

Menu Club  
- Served in 2 dishes -  
**28 €**  
Menu du Marché  
- served in 3 dishes -  
**34 €**