



CHÂTEAU DES FINES ROCHES



## *Menu Dégustation 86 €*

*Last order at 8:45 pm*

### *Mise en Bouche*

*Gravelax Salmon Ora King with Herbes and Citrus Fruits*

### *Starter*

*Terrine of Foie Gras of Duck mi-Cuit with Rasteau, Just Toasted Brioche*

### *Fish*

*Lobster Raviole, Stew of Coco Beans and Avignon Tomato,  
Emulsified Bisque*

### *Meat*

*Supreme of Guinea fowl from Mas de la Gabelle, Mousseline with Nuts  
Sauce with Foie Gras*

### *Cheeses Selection*

*Banon served on its Sweet Chestnut Leave*

### *Lemon and Basil Iced Break*

### *Dessert*

*Bourdaloue Tart with Apricot and Farigoule*

*Menu served for all the guests at the table*