



CHÂTEAU DES FINES ROCHES

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Valentines' Day Menu 2018



Menu at 70€

Lunch and Dinner on Wednesday 14th of February

Mise en Bouche

Gravelax of Salmon with a Mix of Berries and Coriander

Entrée

*Duck Foie Gras mi cuit with Rasteau, Bread with Fig,
Almond and Nuts Toasted*

Poisson

*Filet of Roasted Turbot with Slightly Salt Butter, Candied Sweet Potatoes,
And Red Wine Emulsified Sauce*

Viande

*Free Range Capon from Mas de la Gabelle Cooked in two Ways : the Breast
Poached in its Stock and the Leg Stuffed, Winter Vegetables Glazed and Pan
Fried with Butter, Sauce Poulette*

Dessert

Cupid Dessert, White Chocolate and Raspberries

Nos Mignardises