



WELCOME,

Chef Sébastien Myet and his team
Are delighted to present to you...



CASTEL
DE TRES GIRARD



FOR THE APERITIF, TO SHARE...
OR NOT...

Charcuterie selection 12€

Marinated or smoked fish 12€

CHILDREN'S MENU

10€ Two courses 15€ three courses

For our young guests under 12 years old

Carrots with orange
Spaghetti Bolognese
Chocolate fondant

MENU CASTEL

2 courses : 30€, 3 courses : 35€

Parsnip velouté

Hazelnuts and Grisons Meat

Leeks with vinaigrette 

Capers and Walnuts

Soy-cured egg 

Gravlax trout and mint mayonnaise

Marinated mackerel in escabeche

Candied potatoes



Chicken fillet

Suprême sauce, arancini

Veal « quasi » 

Potato rosti, charcutière sauce

Potato gnocchi 

Mushrooms, yellow wine sauce

Fish of the day

Risotto, coconut milk foam, lemongrass



Cheese trolley

Profiterole Drizzled

Grand cru dark chocolate sauce

Delicate raspberry tartlet

Light cream, elderflower ice cream

STARTERS

Oeufs en meurette Poached eggs in red wine sauce	28€
Razor clam aioli Vegetables, aioli sauce	28€
Pan-seared foie gras with clementines Pistachios and Ma Khael	29€

MAIN COURSES

Boeuf Bourguignon In an open raviolo	28€
Seared scallops with parsnip Citrus, and shellfish jus	42€
Charolais beef fillet  Celery, vanilla, and black garlic	42€
Sweetbreads Potato gnocchi, mushrooms, yellow wine sauce	42€



GUÉRIDON CARVINGS TO SHARE (2 PERSONS)

A ritual of sharing, carved tableside

Charolais rib of beef

Baby potatoes, mixed green salad, Red Wine Sauce

130€

Sole meuniere

Baby potatoes, mixed green salad, Mousseline Sauce

130€





CHEESE

Cheese trolley	14€
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DESSERTS BY CHEF PATISSIER

JULIEN RILLIOT

Deconstructed cinnamon roll Green Apple and Lemongrass	14€
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Poached « Solliès » Fig Crispy Biscuit, Pine Nut Praline, Finger Lime	14€
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Sacher biscuit « Jivara » ganache, passion fruit gel & sorbet Tahitian vanilla	14€
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TABLESIDE FLAMBÉ

Crêpes Suzette Flambéed with Cognac, Flavored with Grand Marnier	16€
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REMERCIEMENTS

TRUITE – TRUITE DE L'AUBE – VEUXHAULLES SUR AUBE

BOEUF CHAROLAIS ET VEAU – FERME ASDRUBAL – IS SUR TILLE

CHAMPIGNONS – GERARD CHEVILLARD

FROMAGES – FROMAGERIE DELIN – GILLY LES CITEAUX

VOLAILLE ET FRUITS – LUDOVIC MARET – POULET COMPAGNIE
SAULON LA CHAPELLE

KETCHUP ET MOUTARDE DE CASSIS – FERME FRUIROUGE –
NUITS SAINT GEORGES

LÉGUMES ET HERBES AROMATIQUES – POTAGER DES DUCS – DIJON

UN GROIN DE PARADIS – COCHON BIO – VALFORÊT

FRUITS ET LÉGUMES – LA FERME DUBOIS – VAROIS ET CHAIGNOT