



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

Colorful carrot tartlet 

Condiments and reduced juice

Soy-cured egg 

Gravlax trout and mint mayonnaise

Game Pâté en croûte with
pan-seared foie gras

Beetroot and pepper condiment



Chicken fillet

Suprême sauce, chorizo arancini , Mushrooms,

Farm-raised pork with hazelnuts 

Cocoa Jerusalem artichoke, reduced jus

Potato gnocchi 

Mushrooms, yellow wine sauce

Trout fillet à la grenobloise

Marinière mussels and crushed potatoes



Cheese trolley

Profiterole Drizzled

Grand cru dark chocolate sauce

Creamy blackcurrant mousse

Anis de Flavigny whipped cream and violet ice cream

STARTERS

Oeufs en meurette Poached eggs in red wine sauce	18€
Smoked trout On a Comté shortbread, celery and green apple	22€
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 Roasted salsify and Bearnaise sauce	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, Bearnaise Sauce

130€

Sole meuniere

Baby potatoes, mixed green salad, Mousseline Sauce

110€





CHEESE

Cheese trolley

14€

DESSERTS BY CHEF PATISSIER

JULIEN RILLIOT

The Kalamansi

Kalamansi in a play of textures: yogurt espuma and muscovado sugar ice cream.

14€

The chocolate

Smoked chocolate, blood orange, and toasted-bread ganache.

14€

The quince

Confit, parsnip infused with Tahitian vanilla, and caramelized nut shards.

14€

TABLESIDE FLAMBE

Crêpe Suzette

Flambéed with Cognac, Flavored with Grand Marnier

16€

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