



WELCOME,

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



CASTEL
DE TRES GIRARD

REMERCIEMENTS

TRUITE – TRUITE DE L'AUBE – VEUXHAULLES SUR AUBE

BOEUF CHAROLAIS – 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 – VALFÔRÊT

FRUITS ET LÉGUMES – LA FERME DUBOIS – VAROIS ET CHAIGNOT

CASTEL MENU

2 courses 30€, 3 courses 35€

Parsnip velouté

Hazelnut and dried Grisons beef

Carrot tartlet 

Condiments and reduced jus

Roscoff onion soup

Gratinated espuma

Game paté en croûte with foie gras

Pepper and beetroot condiment



Cordon bleu

Mashed potatoes and comté cheese sauce

Free-Range pork with hazelnuts



artichoke with cocoa, reduced jus

Potato Gnocchi 

Mushrooms , comté cheese sauce

Pan-Seared Trout à la Grenobloise

Marinière mussels and crushed potatoes



Cheese Trolley

Iced Profiteroles

Served with Grand Cru dark chocolate sauce

Blackcurrant Plant-Based Crèmeux



Flavigny anise Chantilly and violet ice cream



FOR THE APÉRITIF OR NOT...

Pièce charcutière 12€

Marinated or smoked salmon 12€

LES ENTREES

Œufs en Meurette 18€

Pistachio Foie Gras Medallion 29€
Clementine, black garlic, and Ma khaen
berries

Scallop Carpaccio 34€
Green apple, Kalamansi
Burgundy Crémant granita



LES PLATS

Beef Bourguignon	28€
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Herb-Crusted Pollock Fillet	35€
Braised endive and Maltaise sauce	

Guinea Fowl suprême with morels	38€
Truffled mashed potatoes	

Roast venison fillet	45€
Onion tart, juniper berry jus	

TABLESIDE CARVING

To share

Charolais Rib of beef	130€
Potatoes, green salad, red wine sauce	



CHEESE

Cheese Trolley

14€

PASTRY CHEF'S DESSERTS

BY JULIEN RILLIOT

The Kalamansi

In textures, yogurt espuma,
Muscovado sugar ice cream

14€

Smoked chocolate

Blood orange and toasted bread ganache

14€

Quince

Confit, Tahitian vanilla-infused parsnip,
Caramelized walnuts

14€

TABLESIDE FLAMBÉ

Crêpes Suzette

Flambéed with Cognac, flavored with Grand
Marnier

16€