

WELCOME.

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



REMERCIEMENTS

Truite – Truite de l'Aube – Veuxhaulles sur aube  
Bœuf Charolais– Ferme Asdrubal – Is sur Tille  
Champignons – Gerard Chevillard  
Fromages – Fromagerie Delin – Gilly Les Citeaux  
Volaille et fruits – Ludovic Maret – PouletCompagnie  
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

# CASTEL MENU

## STARTERS

LENTIL VELOUTE

Grilled Morteau sausage

PERFECT EGG 

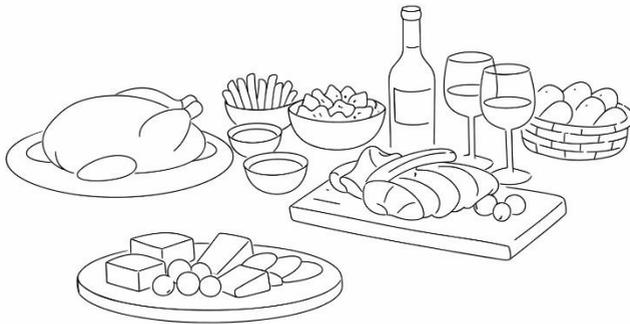
Epoisses cheese sauce

ROSCOFF ONION SOUP 

Gratinated espuma

PARSLEY HAM

Tarragon gel



2 COURSES 30€, 3 COURSES 35€

## MAIN COURSES

CORDON BLEU

Mashed potatoes and comté  
cheese sauce

BEEF BOURGUIGNON



In open ravioli

POTATO GNOCCHI



Mushrooms , comté cheese  
sauce

LING FISH STEAK

Braised endive with Maltese  
sauce

## DESSERTS

ICED PROFITEROLES

Served with Grand Cru dark  
chocolate sauce

BLACKCURRANT PLANT-BASED CREMEUX



Flavigny anise Chantilly and  
violet ice cream

# STARTERS

FOIE GRAS, BEGGAR'S STYLE 29 €

Pear and tonka bean

SCALLOP CARPACCIO

Green apple , Kalamansi

Burgundy Crémant granita 34 €

# MAIN COURSES

MONKFISH BALLOTINE

Wrapped in green 42 €  
cabbage, with champagne  
sauce

ROAST VENISON FILLET

Truffled mashed potatoes 45 €  
and juniper berry jus

# TABLESIDE CARVING

To share

## CHAROLAIS RIB OF BEEF

Fries, green salad, red wine  
sauce 110 €

## ROAST CHICKEN, SERVED IN TWO COURSES

Fries, salad, reduced jus and  
tarragon sauce 90 €

## CHEESE

Chariot de Cheese Trolley 14 €

# PASTRY CHEF'S DESSERTS

## 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 €