

Welcome,

Chef Sébastien Myet
& his team

Invite you to enjoy ...

MENU DU

CASTEL

2 COURSES 30 € . 3 COURSES 35 €



STARTERS

BURGUNDY SNAILS

With smoked egg yolk & wild garlic

CRISPY SOFT-BOILED EGG

Smoked salmon and seasonal wild asparagus

HUMMUS

Crunchy vegetables, and hazelnut oil

MAIN COURSES

RUMSTECK

Potatoes, béarnaise sauce



ROASTED PORK TENDERLOIN

Panisse, confit tomatoes and chorizo jus

POTATO GNOCCHI

Grilled eggplant and finger lime

FISH OF THE DAY

Fennel and orange broth

DESSERTS

OPERA-STYLE ENTREMETS

RAPSBERRY & PISTACHIO

Basil oil & strawberry sorbet

A LA CARTE

STARTERS

WHITE ASPARAGUS 18 €
Mousseline sauce , guanciale

TROUT CEVICHE 24 €
With lemon & pink radishes

MAIN COURSES

POACHED SEA BASS FILLET 26€
Artichoke

SWEETBREADS WITH MORELS 42 €
Asparagus and hazelnuts

A SHARING RITUAL . . .

Carved at your table on the gueridon

CHAROLAIS RIB OF BEEF 110 €
French fries, salade & béarnaise sauce

CHEESE 14 €
Selection of regional cheeses

DESSERTS

From the pastry chef

PAIN DE GÊNES 14 €
Pear cream & blackberry-java pepper
freshness

DULCEY CHOCOLATE 14 €
Ganache & crumble, coffee gel
buckwheat ice cream