

Welcome,

Chef Sébastien Myet
& his team

Invite you to enjoy ...

MENU DU

CASTEL

2 COURSES 30 € . 3 COURSES 35 €



STARTERS

MELON REFRESHER

Grilled guanciale and herb sorbet

GRILLED HEIRLOOM TOMATO

Basil ricotta & olive crumble

CARROT VARIATIONS

Ginger juice and carrot-top pesto

SESAME BEEF TATAKI

Eggplant caviar and confit egg yolk

MAIN COURSES

BRAISED LAMB SHOULDER

Roasted baby potatoes



CHICKEN BALLOTINE WITH APRICOTS

Mushrooms and zita

POTATO GNOCCHI

With green peas, fresh basil and lemon

GRILLED OCTOPUS

Paella-style risotto, tomato and roasted
pepper coulis

DESSERTS

Selected from the à la carte menu

A LA CARTE

STARTERS

BEEF & OYSTER TARTARE	21 €
Citrus jelly and herbs freshness	

SALMON TARTARE	24 €
Fennel carpaccio with redcurrants	

MAIN COURSES

ROASTED LOBSTER with lobster shell butter	42€
Green peas, basil and lemon condiment	

BEEF TENDERLOIN Tournedos	39 €
With mushrooms, reduced jus	

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

CHOCOLATE, ORANGE & HAZELNUT TART

14 €

LEMON-STUFFED RASBERRY

14 €

Flavigny anise emulsion & sorbet