

Welcome,

Chef Sébastien Myet
& his team

Invite you to enjoy ...

MENU DU

CASTEL

2 COURSES 30 € . 3 COURSES 35 €



STARTERS

PAN SEARED WATERMELON

Smoked duck breast, ajo blanco and mint oil

GRILLED HEIRLOOM TOMATO

Basil ricotta & olive crumble

PESTO FOCACCIA

Green vegetables, fresh cheese, gravlax salmon

SESAME BEEF TATAKI

Eggplant caviar and confit egg yolk

MAIN COURSES

VEAL RUMP

Mango, hazelnut and green beans



BRAISED LAMB SHOULDER

Paimpol beans in a tarragon tomato sauce

CHANTERELLE RISOTTO

Parsillade, mushroom espuma

FISH OF THE DAY

Lemon zucchini, marinière sauce

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 AND SHELL LOBSTER

42 €

Fennel Tartlet , choron sauce

PAN-SEARED VEAL SWEETBREADS

42 €

Celeriac with basil, lemon & black garlic

A SHARING RITUAL . . .

CHAROLAIS RIB OF BEEF

110 €

French fries, salade & béarnaise sauce

VEAL SHOP (for 2)

80 €

With chanterelle mushrooms and mashed potatoes

CHEESE

14 €

Selection of regional cheeses

DESSERTS

From the pastry chef

VANILLA DOME

10 €

Fresh kiwi and green apple frescher style dessert

LEMON-STUFFED RASBERRY

10 €

Flavigny anise emulsion & sorbet