

Welcome,

Chef Sébastien Myet
& his team

Invite you to enjoy ...

MENU DU

CASTEL

2 COURSES 30 € . 3 COURSES 35 €



STARTERS

CELERIAC

Celeriac remoulade with wasabi, parmesan
shortbread, smoked duck breast

VEAL CARPACCIO

Black garlic mayonnaise & condiments

RED CABBAGE SALAD

Green apple, walnuts and comté cheese

BEETROOT MARINATED TROUT

Lemon condiment & herb-infused ricotta

MAIN COURSES

RUMP STEACK

Potato purée, shallot jus



ROAST LEG OF LAMB

Mashed carrot, lamb jus with olives

CHANTERELLE RISOTTO

Parsillade, mushroom espuma

PAN SEARED SALMON

A selection of cauliflower preparations
with watercress coulis

DESSERTS

Selected from the à la carte menu

A LA CARTE

STARTERS

PAN SEARED FOIE GRAS RAVIOLI	21 €
Hazelnuts and mushrooms	

SALMON TARTARE	24 €
Fennel carpaccio with redcurrants	

MAIN COURSES

SEA BREAM BALLOTINE	30 €
Savoy cabbage, gnocchi et shellfish sauce	

ROASTED VENISON LOIN SPICED	42 €
Truffled potato purée, red wine jus	

A SHARING RITUAL ...

CHAROLAIS RIB OF BEEF

100/kg€

French fries, salade & béarnaise sauce

CHEESE

14 €

Selection of regional cheeses

DESSERTS

From the pastry chef

CHOCOLATE TART

10 €

Hazelnut and lime confit

PRESSED APPLE & QUINCE

10 €

Tarte Tatin style, Vanilla crème fraîche