



L'ORANGERIE

BISTRO WITH CHARACTER
by Nicolas Pasquier

Our menus.

IN TWO COURSES - €38.00

Starter and Main or Main et Dessert.
Excluding weekends and public holidays.

IN THREE COURSES - €45.00

Starter, Main, Cheese ou Dessert.

IN FOUR COURSES - €52.00

Starter, Main, Cheese et Dessert.

Starters.

THE GILTHEAD BREAM

Hay smoked, horseradish cream, cucumber and shimenji pickles, dashi jelly.

THE CRISPY HEN'S EGG

Fine shavings of Vendée ham, light Parmesan cream.

THE SNAILS FROM THE MAISON ROYER

Octopus confit, baby vegetables, parsley sauce.

THE LANGOUSTINES - EXTRA €3.00

In ravioli with foie gras sauce and green cabbage.

Main courses.

THE COD

Roasted with nori; creamy peas, marinated Bouchot mussels with cebette.

THE QUAIL OF SIR TERRIER

Stuffed with foie gras; roasted green asparagus with wild garlic, light mashed potatoes.

THE RACK OF LAMB - EXTRA €5.00

Roast with savory; lamb sausage with morel mushrooms, beans glazed with preserved lemon.

SMALL SPELT

Cooked in a mild spiced broth; seaweed, vegetable couscous, saffron cream.



Cheeses.

THE CHEESES PLATTER

Cream and matured cheeses with pear-saffron and seeded crackers

Desserts.

THE EXOTIC COCONUT DOME

Citrus cake, passion fruit and banana marmelade, coconut mousse, poached pineapple, mango sorbet.

THE CHOCOLATE-GRAPEFRUIT CHOUX

Crusty chou with chocolate, grapefruit in different textures, Earl Grey custard.

THE ICE CREAMS AND SORBETS SELECTION

Three flavours. Lemon cakes.

Child's menu.

Starter, Main et Dessert - €22.00

Up to 12 years.

STARTERS.

Cured meat plate.

Homemade smoked salmon salad.

MAIN COURSES.

Fish of the day
Chicken breast.

DESSERTS.

Fruit salad.

Ice creams or sorbets.



L'Orangerie.

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