CHÂTEAU DE LA BARBINIÈRE

L'ORANGERIE

BISTRO WITH CHARACTER
by Nicolas Pasquier

Our menus.

IN TWO COURSES - €42.00
Starter and Main <u>or</u> Main et Dessert.

IN THREE COURSES - €48.00
Starter, Main, Cheese <u>ou</u> Dessert.

IN FOUR COURSES - €55.00
Starter, Main, Cheese <u>et</u> Dessert.

TASTING MENU - €70.00
In five courses, depending on the chef's inspiration.
Served for the whole table.

Starters.

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

THE GUINEA FOWL & DUCK PÂTÉ CROÛTE
With duck foie gras; remoulade of black truffle and celery, bouquet of dandelion greens.

THE LANGOUSTINES *- EXTRA €3.00*
Served in an open ravioli, with seaweed, a saffron broth and piquillo peppers.

THE SCALLOPS
Roasted; Mangalica ham, sabayon with aged walnuts, Roscoff onion confit with smoked bacon.

Main courses.

THE SKREI COD
Roast; shellfish chowder with celery, smoked bacon, lemon gnocchetti.

MR TERRIER'S QUAIL
Stuffed with foie gras; confit thighs, broad beans with lemon, radishes and glazed spring onions.

THE FRENCH VEAL *- EXTRA €8.00*
Fillet and sweetbread; pan-fried white asparagus with morel mushrooms, served with a light sabayon made with Vin Jaune.

THE AGNOLOTTI 🌱
With ricotta and spinach; baby spring vegetables, wild garlic emulsion.

Cheeses.

THE CHEESES PLATTER
Cream and matured cheeses with pear-saffron and seeded crackers

Desserts.

THE PEAR
Madeleine biscuit, poached pear, cardamom ice cream.

THE ÉQUACACAO CHOCOLATE
In different textures, smoked almond praliné, vanilla emulsion.

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.
Smoked salmon salad with lemon cream.

MAIN COURSES.
Cod fish fingers, baby potatoes, tartar sauce.
Chicken fillet with cream, mushrooms, linguine.

DESSERTS.
Fruit salad.
Ice creams or sorbets.

L'Orangerie.

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