

CHÂTEAU DE LA SARRENIÈRE



L'ORANGERIE

BISTRO WITH CHARACTER
by Nicolas Pasquier

Our menus.

IN TWO COURSES - €42.00

Starter and Main or Main et Dessert.

IN THREE COURSES - €48.00

Starter, Main, Cheese ou Dessert.

IN FOUR COURSES - €55.00

Starter, Main, Cheese et 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 shi-menji 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.

GREEN ASPARAGUS FROM THE LOIRE VALLEY

Glazed with wild garlic; melt-in-the-mouth gnocchi with Comté cheese and vin jaune, accompanied by Label Rouge dry-cured pork ham from the Vendée.

Main courses.

THE POLLOCK

Pak choi and broccolini, dressed with Kalamata olives and sun-dried tomatoes, served with a Malabar pepper sauce.

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 watercress sabayon.

THE 'ACQUERELLO' RISO AT SALTO

Warm artichoke and sun-dried tomato salad, Taleggio cheese, reduced roasted vegetable jus.



Cheeses.

THE CHEESES PLATTER

Cream and matured cheeses with pear-saffron and seeded crackers

Desserts.

THE STRAWBERRIES

Pistachio biscuit with olive oil, Mara des Bois marmalade, crispy topping and pistachio ice cream.

THE CHOCOLATE AND THE COFFEE

Crispy chocolate mousse with caramel and Kamok sabayon, served with Granny Smith apple sorbet.

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.

Buffalo mozzarella, rocket pesto, grilled courgettes.

MAIN COURSES.

Milanese-style turkey escalope, confit baby potatoes.

Linguine with salmon, lemon and chive cream.

DESSERTS.

Fruit salad.

Ice creams or sorbets.



L'Orangerie.

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