



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 PÂTÉ CROÛTE

Made with pork and foie gras; served with tangy young shoots.

THE PERFECT EGG

Wild mushrooms, creamy ricotta, fresh herb emulsion, goat's cheese from La Gaubretière.

THE SCALLOPS

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

Main courses.

THE COD

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

FILLET OF DUCK FROM VENDÉE

Creamy butternut squash and hazelnut, home-made black pudding, glazed white grapes.

THE FILLET OF BEEF - EXTRA €8.00

Simmental beef; pan-fried foie gras, tangy beetroot, red cabbage with candied ginger.

LA GAUBRETIÈRE GOAT'S CHEESE

Burnt chestnut emulsion; chard and chanterelles.



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.



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