

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; Green bean salade with young greens from Vendée.

### THE LANGOUSTINES - EXTRA €3.00

Served in an open ravioli, with seaweed, a saffron broth and piquillo peppers.

### THE CRUSTY EGG

Piperade, Label Rouge Vendée ham, Parmesan, rocket.

## Main courses.

### THE MONKFISH

Nacrée; creamy orzo with cauliflower, flavoured with lemon, broccoli and a shallot sauce.

### MR TERRIER'S QUAIL

Stuffed with foie gras; confit thighs, broad beans with lemon, radishes and glazed spring onions.

### THE FRENCH BEEF - EXTRA €8.00

Pan-fried chanterelles with glasswort, spinach seasoned with sorrel, light mashed new potatoes, Bercy sauce.

### THE ZUCCHINI TARTLET

With hazelnuts; aubergine za'alouk, Romesco sauce, a full-bodied 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 and sorbet, pistachio crispy topping.

### 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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