CHÂTEAU DE LA MARGINIÈRE

L'ORANGERIE

BISTRO WITH CHARACTER

by Nicolas Pasquier

Our menus.

IN TWO COURSES - €43.00
Starter and Main or Main et Dessert.

IN THREE COURSES - €49.00
Starter, Main, Cheese ou Dessert.

IN FOUR COURSES - €56.00
Starter, Main, Cheese et Dessert.

TASTING MENU - €75.00
In five courses, depending on the chef's inspiration.
Served for the whole table.



Starters.

SCALLOPS
Roasted; aged walnuts sabayon, onion confit with smoked bacon.

SPIDER CRAB - *EXTRA €3.00*
Served in thin daikon radish ravioli, with tangy baby vegetables flavoured with vanilla.

CRISPY EGG
Wild mushrooms, porcini creamy, served with a fresh herb emulsion.

Main courses.

COD
Light bisque with vin jaune, wild prawn ravioli, creamy butternut squash and winter vegetables.

FRENCH VEAL FILLET
Roast; Swiss chard and chestnut fricassee, pan-fried parasol mushrooms.

SIMMENTAL RIB STEAK - *EXTRA €5.00*
Pan-fried chanterelle mushrooms with glasswort, spinach seasoned with sorrel, beef tongue potato millefeuille, Bercy sauce.

Net prices, service included / Drinks not included - Origin of meat : See slate - Products subject to change according to supply.

Cheeses.

THE CHEESES PLATTER
Fresh and mature cheeses, pear and saffron chutney, seeded crackers.

Desserts.

BLACK SESAME
Black sesame biscuit and crisp, creamy raspberry confit, fromage blanc mousse, black sesame ice cream.

CHOCOLATE AND THE COFFEE
Crunchy 72% Équacacao mousse, Kamok sabayon, Granny Smith apple sorbet.

HAZELNUT AND LEMON
Praline crunch, hazelnut cream, candied lemon and lemon sorbet.

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.

CHÂTEAU DE LA BARBINIÈRE
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