




# LE CHÂTEAU

La cuisine française est la fusion de la tradition, des techniques ancestrales et du modernisme. Elle est reconnue partout dans le monde pour son raffinement et son goût exquis. Le Château a le plaisir de vous guider à travers l'une des cuisines classées au patrimoine mondial de l'UNESCO.

France is known as a center of culinary excellence. French cuisine is the fusion of tradition and ancestral techniques. Le Château has the pleasure of guiding you through one of the cuisines declared world intangible heritage by UNESCO.

BON APPÉTIT



Verónica Eneida ávila Santiago  
Chef de Cuisine



## LES ENTRÉES FROIDES

### **Roasted orchard vegetables with goat cheese** 🍷

Glazed carrots, pickled artichokes, roasted beets, yogurt and goat cheese mousse, chives and fennel oil

### **Mignonette oysters** 🍷 \*

Fresh oysters and spring onion with shallot and raspberry vinaigrette

### **Remoulade seafood** 🍷

Shrimp, octopus, tuna, scallops, remoulade dressing and orchard leaves

### **Paté de campagne** 🍷

Pork loin macerated with Cognac and Port wine, stuffed with dates, hazelnuts and pink pepper, with a red wine reduction jelly

### **Beef tartare** \*

Hand chopped raw beef served with Grana Padano cheese, red onion, fresh parsley, capers, cornichon gherkins and white truffle mayonnaise

*Le Chateau*



## LES ENTRÉES CHAUDES

### Onion soup

Caramelized onion in herb butter flambeed with Cognac, served with *crouton de brioche gratiné*

### Cream of mushrooms soup

With confit portobello and olive oil infused with white truffle

### Shrimp bisque

Served with shrimp in Pernod cream

### Ratatouille 🌿🍷

Oven-roasted vegetables with grilled tomato, roasted garlic and herb oil sauce

### Scallops 🍷

Grilled with butter, confit cabbage with coriander, white wine and beer; with charcutière sauce

### Escargot

Burgundy style snails and potato purée with Brie cheese

### Croquettes de gésier

Breaded, braised and fried beef sweetbread served with peppers mayonnaise, red wine reduction and jus



## PLATS PRINCIPAUX

### **Branzino**

Cooked in salt crust, sautéed peas and beurre blanc with fennel

### **Albufera chicken ballotine** ☞

Chicken breast filled with mousseline, spring onion purée, potato mille feuille, black chanterelle mushrooms with butter and albufera sauce

### **Duck magret with Port sauce** ☞

Grilled, with stuffed cabbage and creamy horseradish purée

### **Pork belly cassoulet with orchard leaves** ☞

Confit pork belly, white beans sautéed with spicy sarta chorizo, bacon, carrots, with bok choy leaves and cassoulet sauce

### **Lamb Navarin** ☞


Braised lamb leg, confit turnip cream, butter peas and carrots, served with gravy

### **Steak Périgueux**

Grilled New York steak, potato purée, mushroom parmentier and black truffle sauce

☞ **GLUTEN FREE.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✳ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 Vegetarian



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose.