

## OUR MENU

### THE DAILY MENU - €25

#### LUNCHTIME DURING WEEKDAYS

Starter - €5 • Main course - €15 • Pudding - €5

#### SIGNATURE MENU - €39 • Everyday for lunch and dinner

**Creamy Dublin Bay prawns soup**, coriander and sesame seed flan

or

**Smoked sturgeon filet** from “La Maison Sturia”, citrus fruits and squid ink wafer

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**Wild fish (Catch of the day)**, roasted and creamy celeriac with cumin, seaweed butter sauce

or

**Milk-fed veal\*** from “La ferme du Gat” Le Nizan, cooked 3 ways

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**Selection of matured cheeses** from Mme Deruelle

or

**Dulce de leche sweet milk macaroon**, sour poached pear, sea salt caramel

#### WITH WINE PAIRING - €25€ / 3 WINES FROM THE CHÂTEAU

**1 glass of Petit Guiraud - 2016**

*The Chateau's second wine, Petit Guiraud seduces with its freshness and sweet airs*

**1 glass of G de Guiraud - 2017**

*The property's dry Bordeaux white wine offers precision and elegance*

**1 glass of Château Guiraud - 2004**

*The vintage 2004 is a signature Château Giraud: handsome and vibrant.*

*Developing fresh flower aromas, pear and candied lime*

#### “ OYSTERS FROM JOËL DUPUCH ”

**Oyster farm in Cap Ferret - “ Les Parcs de l'Impératrice ”**

6 or 9 or 12 - €2 each

#### NIBBLE

**Sauternes gourmand served with 3 savoury appetizers**

A glass of Petit Guiraud 2016 - €15

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#### CAVIAR - A selection of Sturgeon eggs « caviar » from Sturia

**Osciètre Classic** - Boîte de 30g - €48

*Its tender, golden brown grains contain a concentration of briny flavours and nutty notes*

**Osciètre Grand Cru** - Boîte de 30g - €75

*Exceptional caviar, light yet uncommonly firm grains in the rarest of caviar's hues*

*Served with blinis, lime and vodka cream*

#### TO START

**Home smoked trout from Saint-Etienne de Baigorry**, horseradish foam and Granny Smith salad - €9

**Smoked south-west duck breast**, garlic soup and organic egg - €15

**Snails “ gros gris from’ “La Noune” farm in Brach M. Hervé Gaillard**, bone marrow and blue cheese sauce - €16

**Confit Duck liver foie gras from Chalosse**

Sauternes from the Château and yellow kiwi - €19

#### “TERROIR” MAIN COURSES

**Cocotte** - for 2 people to share - €48

Calve's sweetbreads and Dublin Bay prawns, creamy mushroom sauce

**“Bazas”\* beef from Mr Laurent Groussin**, root vegetables and red wine sauce - €27

**South west duck\* breast**, cooked on the bone and glazed with the Château's wine - €28

**Pauillac's lamb\***

Pink garlic from “Lot-et-Garonne” and potato gratin - €29

**Rib eye steak\* “Blonde d'Aquitaine”**, thick french fries, bearnaise sauce with beetroot and Aquitaine winter truffle - €30

**Fillet of wild fish** (catch of the day)

Salsifi cooked in meat juice, lard cream, almond milk mousse - €29

*«List of allergens available, contact us» / \*Meats of French origin*

#### CHEESES

**Plate of 3 matured cheeses** - Cheesemaker - Mme Deruelle - €9

**Cheese platter** to share - Cheesemaker - Mme Deruelle - €18

#### PUDDINGS

**Crushed buttery shortbread** - €9

Almond and candied fruit cream, citrus fruit cooked in tree honey from Mrs Mandy

**Passion fruit iced parfait** - €10

Rum baba, coconut caramel and tropical fruit tartar

**Warm chocolate soufflé tart**, vanilla ice cream, chocolate coulis - €10

**Coffee and homemade treats** - €10

**Sauternes gourmand served with 3 sweet treats**

A glass of Petit Guiraud 2016 - 15€

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#### CHILDREN'S MENU - 15€

Butcher's choice or Fish and chips • Seasonal vegetables or Country potatoes

Selection of homemade treats or Ice cream scoops

With a soft drink

Fruit juice pago 20cl, Coke 33cl Water and cordial 20cl