

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 à 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

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

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

Trout from Saint-Etienne de Baïgorry gravlax style, horseradish cream and Granny Smith apple salad - €10

White Asparagus from “Blayes”, duck gizzards “la ferme de Queyran”, sweetcorn foam - €16

Beef tartar “Sélection Metzger Brothers”

Oyster from Joël Dupuch, soy sauce and piment d'Espelette - €16

Duck liver Foie gras from Chalosse

Sauternes du Château, red berries and aged balsamic vinegar - €19

“TERROIR” MAIN COURSES

Cocotte - for 2 people to share €52

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

“Bazas”* beef from Mr Laurent Groussin, seasonal vegetables, red wine sauce - €28

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

Sirloin steak “Blonde d' Aquitaine”*,

chunky chips, Bearnaise sauce with beetroot and local truffle - €30

Monkfish fillet from Brittany, garden peas “à la française”, crispy pancetta - €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€

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

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