

OUR MENU

THE DAILY MENU - €25

LUNCHTIME DURING WEEKDAYS

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

SIGNATURE MENU - €39 • Everyday for lunch and dinner

Beef tartare* from “Metzger brothers”, parmesan cheese and pistachios

or

Nori seaweed and fish terrine,
lemon condiment

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Beef cheeks* cooked in red wine

or

Fillet of wild fish (catch of the day),
beans stew and pak-choï, paëlla jus

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A selection of matured cheeses – Mme Deruelle

or

Soft coconut sponge,
passion fruit cream, tropical fruits tartare

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 - 2018

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

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

Smoked duck breast carpaccio* from **la Ferme du Puntoun,**
cucumber and hazelnuts, duck liver foie gras foam - €12

Cooked octopus and marinated in piment d'Espelette,
sweetcorn and parsley - €15

Snails from la Ferme de la Nounne in Brach,
tomatoes and bellota chorizo - €16

Duck liver foie gras* from **Chalosse,**
vermouth and fig jam, corn bread wafer - €19

“TERROIR” MAIN COURSES

Bazas beef* from **M. Laurent Groussin,**
seasonal vegetables, red wine sauce - €28

Duck breast* from **la Ferme du Puntoun,**
gently cooked and glazed with the Château's wine - €28

Calves sweetbreads*,
seasonal mushrooms and squash from the Château's garden,
white wine and truffle sauce - €36

Wild fish (catch of the day),
roasted vegetables from the garden's Château,
tomatoes and olives vierge sauce - €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

Caramelised walnuts from Perigord,
caramel mousse, poached pear in muscovado sugar and lime zest - €9

Spiced and caramelized apple and pear tarte tatin,
vanilla cream, spéculoos shortbread, caramel sauce - €9

Chocolate pudding Grand Cru Sélection Valrhona,
hazelnuts and almond pralin center, cocoa tuile and Tonka beans flavour - €10

Coffee and homemade treats - €10

Sauternes gourmand served with 3 sweet treats - 15€

A glass of Petit Guiraud 2016

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