

OUR MENU

THE DAILY MENU - €25

LUNCHTIME DURING WEEKDAYS

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

SIGNATURE MENU - €39 • Everyday for lunch and dinner

Tuna tataki, passion fruit and yuzu

or

Smoked duck breast carpaccio from la Ferme du Puntoun,
daïkon, truffle dressing

Wild fish (catch of the day),

parsnips 2 ways, sorrel butter from the Château's garden

or

Bazadais veal* ballotine,
sweet potato and basil, veal jus

A selection of matured cheeses - Mme Deruelle

or

Apple and pear upside down tart with spices,
vanilla cream, caramel sauce

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

Cocktail Gui'

With Sauternes Petit Guiraud, lemon, orange and rosemary - €9
Some sweet and tangy notes for a refreshing aperitif.

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

"Blonde d'Aquitaine" beef* carpaccio,
pickled vegetables and toasted cobnuts - €13

Oven baked organic egg from la Ferme Rey and local truffle - €14

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

Free range chicken from la Ferme de Vertesse (Médoc),
with the Château's wine - €28

Cocotte - for 2 people to share

Calves* sweetbreads with Dublin Bay prawns, seasonal mushrooms - €58

Seared scallops,
jerusalem artichokes and hazelnuts, gravy - €30

*«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

Mango tartare,
pineapple and lime, lemon grass cream, crumble topping - €9

Clementine entremets,
almond mousse and Timut pepper - €10

Iced « Snickers »,
hgianduja chocolate and peanuts, sea salt caramel - €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