



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

NIBBLES

Oysters from David Hervé - n°3 Oyster farm in Marennes Oléron – the oyster	2,50€
Plate of 4 cheeses Cheesemaker - Pierre Rollet	10€
Cured meats board from Louis Ospital	16€/22€
Cheese board Cheesemaker - Pierre Rollet	18€

TO START

Tomatoes carpaccio, anchovies and extra virgin olive oil	12€
Trout from Saint-Étienne-de-Baïgorry, Combawa cream, squid ink wafer	14€
Oven baked cauliflower with Bordeaux butter and streaky bacon	16€
Pan fried South West duck liver foie gras, stewed berries in balsamic vinegar	19€

COUNTRY STYLE DISHES

Wild fish filet, seasonal vegetables, lime butter sauce	26€
Pork from Pissos, parsley and garlic mashed potatoes	26€
Slow cooked pig cheeks in Bordeaux red wine, creamy polenta, bone marrow sauce	26€
Rumpsteack* from Bazas, chunky chips, red wine sauce	29€

**To consult the origin of meats, consult our blackboards.
List of allergens available, contact us.*

June 2021

THE DAILY MENU

— 25€ —

Lunchtime during weekdays

Starter - 5€

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Main course - 15€

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Pudding - 5€

CHEESES

Plate of 4 cheeses Cheesemaker - Pierre Rollet	10€
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PUDDINGS

Meringue lemon tartlet	9€
Fresh strawberries, whipped cream and vanilla	9€
Iced profiteroles with vanilla ice cream, Valhrona chocolate sauce and sea salt caramel butter sauce	10€
Goey chocolate pudding with Valhrona Grand Cru chocolate	10€
Café gourmand Coffee and homemade treats	10€

CHILDREN'S MENU - 15€

Fish or piece of beef*
Seasonal vegetables or french fries
Ice cream scoops or selection of homemade treats
With a **soft drink**
Fruit juice or squash



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