



RESTAURANT

# LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

## NIBBLES

<b>Oysters from David Hervé - n°3</b> Oyster farm in Marennes Oléron – the oyster	2,50€
<b>Plate of 4 cheeses</b> Cheesemaker - Pierre Rollet	12€
<b>Cured meats board</b> from Louis Ospital	16€/22€
<b>Cheese board</b> Cheesemaker - Pierre Rollet	20€

## TO START

<b>White prawns from La Garonne,</b> Caught by Jean-Marie, in a tempura batter, avocado and pancetta	18€
<b>Trout from Saint-Étienne-de-Baïgorry,</b> Combawa cream, squid ink wafer	16€
<b>Grattons de Bordeaux,</b> Oyster tartar from David Hervé and cucumber	18€
<b>South West duck liver foie gras,</b> slow cooked and smoked , pear and Sauternes wine	19€

## COUNTRY STYLE DISHES

<b>Wild fish filet from our coastlines,</b> Squid ink risotto	28€
<b>South West duck breast,</b> Glazed with Sauternes from Château Guiraud, beetroot and hazelnuts	28€
<b>Chunky Beef steak from Bazas,</b> Simply grilled , smoked leeks and garlic stew , Périgieux truffle sauce	29€
<b>Braised Calves sweetbread</b>	36€

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

## THE DAILY MENU

— 28€ —

*Lunchtime during weekdays*

Starter - 6€



Main course - 16€



Pudding - 6€

## CHEESES

<b>Plate of 4 cheeses</b> Cheesemaker - Pierre Rollet	12€
--	-----

## PUDDINGS

<b>Almond finger, figs and Sauternes</b> Almond mousse ,stewed figs in Sauternes wine, white chocolate ganache, fig sorbet	11€
<b>Chocolate dome,</b> Dark chocolate sphere, ivory mousse, milk chocolate mousse, cocoa buttery shortbread	12€
<b>Sauternes Baba</b> Sponge cake soaked in Sauternes wine, passion fruit	10€
<b>Café gourmand</b> Coffee from soubira with homemade treats	10€

## CHILDREN'S MENU - 15€

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



RESTAURANT

# LA CHAPELLE

---

CHÂTEAU GUIRAUD • SAUTERNES