



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

TO START

Oysters from David Hervé - n°3 Oyster farm in Marennes Oléron – the oyster	2,50€
Trout from Saint-Étienne-de-Baïgorry, Combawa cream, squid ink wafer	16€
White prawns from La Garonne, caught by Jean-Marie, in a tempura batter, avocado and pancetta	18€
South West duck liver foie gras, slow cooked and smoked , pear and Sauternes wine	19€

COUNTRY STYLE DISHES

Wild fish filet from our coastlines, squid ink risotto	28€
Chunky beef steak from Bazas, simply grilled , smoked leeks and garlic stew , Périgueux truffle sauce	29€
Braised calves sweetbread	36€

SIGNATURE MENU

— 39 € —

« Grattons de bordeaux » pork terrine
with grainy mustard cream, pickled vegetables



South West chicken breast
glazed with Sauternes wine, beetroot and hazelnuts



Plate of cheeses – Pierre Rollet

ou

Sauternes Baba
Sponge cake soaked in Sauternes wine,
passion fruit

THE DAILY MENU

— 28€ —

Lunchtime during weekdays

Starter - 6€



Main course - 16€



Pudding - 6€

CHEESES

Plate of 4 cheeses	12€/20€
Cheesemaker - Pierre Rollet	

PUDDINGS

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

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

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



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