



RESTAURANT

# LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

## TO START

<b>Oysters from David Hervé - n°3</b> Oyster farm in Marennes Oléron – the oyster	2,50€
<b>Trout from Saint-Étienne-de-Baïgorry,</b> Combawa cream, squid ink wafer	16€
<b>White prawns from La Garonne,</b> caught by Jean-Marie, in a tempura batter, avocado and pancetta	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>Chunky beef steak from Bazas,</b> simply grilled , smoked leeks and garlic stew , Périgueux truffle sauce	29€
<b>Braised calves sweetbread</b>	36€

## SIGNATURE MENU

— 39 € —

Carpaccio of scallops from our Coastlines,  
white balsamic vinegar, mango and beetroot

« The butcher's choice », pan fried beef cut  
served with pan fried foie gras

A selection of matured cheeses - Pierre Rollet

ou

Chocolate Christmas log,  
cocoa sponge, creamy dulce chocolate,  
caramelised hazelnuts, candied orange zest

## THE DAILY MENU

— 28€ —

*Lunchtime during weekdays*

Starter - 6€

Main course - 16€

Pudding - 6€

## CHEESES

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

## PUDDINGS

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

## 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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