



RESTAURANT

# LA CHAPELLE

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CHÂTEAU GUIRAUD • SAUTERNES

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**MAISON**  
**FABER LASCOMBES**  
RESTAURANTS  
.....

1 CHÂTEAU GUIRAUD • 33210 SAUTERNES • 05 40 24 85 45

AVRIL 2022

**MENU**



### THE DAILY MENU

— 28€ —

*Lunchtime during weekdays*

Starter - 6€



Main course - 16€



Dessert - 6€

### CHILDREN'S MENU – 15€

Fish or piece of beef\*,  
seasonal vegetables or French fries



Ice cream scoop or selected homemade treats

*Everyday lunch and diner*

### SIGNATURE MENU - 39€

Frédérique's tomatoes from Marmande in many ways,  
gazpacho, salad, tomato and basil sorbet



La Chapelle's stew,  
Seasonal stew with local products



Dark chocolate gooey,  
*Vanilla ice cream*

### APERITIF

Sauternes Spritz

Sauternes Petit Guiraud, organic lavender syrup and champagne 12€

Sauternes Martini Cocktail

Subtle combination between Sauternes wine and citrus gin 12€

## TO START

Oyster from David Hervé – *each* 3€  
n° 3 – Oyster farm in Marennes Oléron

Tuna tataki, 19€  
creamy avocado and pancetta, squid ink wafer

Frederique's tomatoes from Marmande in many ways 19€  
Gazpacho, salad, tomato and basil sorbet

Slow cooked South-West foie gras, 20€  
red berries in Sauternes wine and toasted pistachios

## MAIN COURSES

Wild « catch of the day », 30€  
seasonal vegetables, creamy butter sauce,  
combawa and black sesame seeds

Butcher's choice\* from Sovian and sons, 30€  
just grilled, homemade chips and salad

South-West chicken breast, 30€  
fondant potatoes, braised vegetables,  
capers and Château's garden's sage chicken jus

Veal chop to share (1kg), 65€  
from Sovian and sons,  
served with homemade chips and salad

## CHEESE

Cheese plate 13€  
from our cheesemaker Pierre Rollet

Cheese plater to share 21€  
from our cheesemaker Pierre Rollet

## DESSERTS

Iced Nougat, 12€  
dried fruits and raspberries, raspberry sorbet

Snickers 12€  
Peanut pralin, rice krispies and caramel, milk chocolate mousse

Coffee and homemade treats 12€  
Café Soubira

Litchee and grapefruit sphere, 12€  
grapefruit mousse, lime and litchee gel, red berries, litchee sorbet

## AFTER DINNER COCKTAILS

Martini espresso 12€  
Vodka, coffee liquor, espresso, cane sugar

Le Café Gascon 14€  
Armagnac, coffee, sugar, whipped cream

*\*Meat of french origin  
List of allergens available, contact us.*