



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

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

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

JUIN 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 dinner

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 Marennnes 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), 85€
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.*