



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

MENU

Served every day, lunchtimes and evenings

OUR SIGNATURE MENU - €45

Freshly picked M. Noël mushrooms,
with mashed new potatoes,
and roasted hazelnuts



Chicken casserole
cooked in Sauternes wine



Pavlova,
kumquat confit with Timut pepper,
and Opalys cream

APERITIF

Sauternes Spritz €12

Petit Guiraud Sauternes,
organic lavender syrup and champagne

Sauternes Martini Cocktail €12

A delicate combo of citrus gin and Château Guiraud 2014,
with a dash of homemade rosewater

STARTERS

- Freshly picked M. Noël mushrooms, €18
with mashed new potatoes and roasted hazelnuts
- Organic egg cooked to "perfection" €19
with a pecorino cream, crispy pancetta,
and roasted pistachios
- Trout from Saint-Étienne-de-Baïgorry €19
smoked and marinated with Sichuan pepper,
and crunchy beetroot
- Mi-cuit foie gras from the South West of France, €22
with a coffee and Tonka bean caramel, and seasonal fruit chutney

MAIN COURSE

- Lot et Garonne chickling peas from the "Sain' Biose" Farm, €28
with celeriac, Romanesco cabbage, charred onions,
and Sauternes du Château
- Wild fish according to the fishery, €30
with turnips, shellfish and black tea
- "Sovian Gazeau et fils" selection of beef* €32
with leeks and Guillaume Gé's truffle, Périgieux sauce
- Perigord veal cutlet* €85
with Sarlat potatoes, and a black Périgord truffle jus

CHEESE SELECTION

Plate of 4 cheeses €13
from the Fromagerie de Pierre Rollet

Platter of cheeses to share €21
from the Fromagerie de Pierre Rollet

DESSERTS

Vanilla ice cream Parfait €12
with a yuzu insert, madeleine biscuit,
and white chocolate crunch

Herb cream, €12
with a pineapple and tarragon tartar, and pale ivory shortbread

Chocolate "Cubik", €12
Chocolate biscuit, praline with caramelised hazelnuts,
and Manjari chocolate mousse

Gourmet coffee €12
Soubira coffee served with bite-sized desserts

DIGESTIVE COCKTAILS

Martini espresso €12
Vodka, coffee liqueur, espresso and sugar syrup

Gascon coffee €14
Armagnac, coffee, sugar and whipped cream

For a list of allergens, please ask for further details.

** Meat of French origin*

OUR MARKET MENU

Served weekday lunchtimes

— €25 —

Starter and main course daily specials

or

Main dish and dessert daily specials

— €32 —

Starter daily special - €6



Main course daily special - €20



Dessert daily special - €6

OUR CHILDREN'S MENU – €15

Fish or cut of beef*,

with seasonal vegetables or new potatoes

Glass of ice cream or assortment of bite-sized desserts

MAISON
FABER LASCOMBES
RESTAURANTS

SEPTEMBER 2022

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