



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

MENU

Served every day, lunchtimes and evenings

OUR SIGNATURE MENU - €45

Wild fish carpaccio,
pomegranate and radish



Stuffed ballotine of chicken
from the South West of France
vegetable medley and chicken jus
infused with sage and capers



Hibiscus baba
light cream and citrus fruit

APERITIF

Sauternes Spritz €14

Petit Guiraud Sauternes,
organic lavender syrup and champagne

Sauternes Martini Cocktail €14

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

STARTERS

Wild fish carpaccio, pomegranate and radish	€16
Tartlet of peas, ricotta with Guillaume Gé's truffle	€19
White asparagus from La Ferme Sarregrand, organic egg cooked to "perfection" and lemon	€20
Beef* tataki - Our butcher's selection, caviar from Maison Sturia	€22

MAIN DISHES

Gnoghetti in garlic butter, Frédérique's vegetables in a variety of textures, light cream prepared with brebis du Béarn	€26
Wild fish steak, textured fennel, verveine, lime, beurre blanc infused with matcha tea	€32
"Prince Noir de Biscay" pork* Pork tenderloin, pan-seared black pudding, rosemary potatoes and sweet potato, jus prepared with Sauternes du Château	€33
Beef* - Our butcher's selection, multicoloured carrots in a variety of textures, meat jus reduction with malabar pepper	€35

CHEESE SELECTION

Plate of 4 cheeses €15
from the Fromagerie of Pierre Rollet

Platter of cheeses to share €25
from the Fromagerie of Pierre Rollet

DESSERTS

Seasonal fruit tart, €10
strawberry and basil sorbet

Hibiscus baba, €10
light cream and citrus fruit

Gourmet coffee €10
Soubira coffee served with bite-sized desserts

Crunchy chocolate sphere, €12
bitter chocolate biscuit, caramel centre

DIGESTIVE COCKTAILS

Martini espresso €14
Vodka, coffee liqueur, espresso and sugar syrup

Gascon coffee €15
Armagnac, coffee, sugar and whipped cream

For a full list of allergens, please ask for 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

APRIL 2023

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