

# FOR GOURMETS

## CHATEAU DE CODIGNAT

( Every Lunch & Evening During the Week)

### STARTERS :

#### **Prestige Foie Gras :**

Red onion and raspberries chutney, foie gras and chocolate mousse, grue de cacao and dried raspberries. 28.-€

#### **Saint Jacques Scallops :**

Sweet potatoes purée, Chioggia beetroot, trumpet of death and roasted nuts. 28.-€

#### **Organic Egg from LEA :**

Poached, asparagus Royale, black truffle and butter croutons. 22.-€

### VEGETARIAN AND VEGAN :

#### **Gourmande Salad :**

Broccoli cream, cooked and raw vegetables. 18.-€

### FISH :

#### **The Cod :**

Potato purée, mangetout peas, fermented black garlic and a l'ancienne mustards' honey sauce. 32.-€

### MEATS :

#### **Charolais Beef Fillet:**

Shallots gratin, seasonal vegetables, creme de courgettes and pepper sauce. 36.-€

#### **Veal Fillet rose':**

Slow cooked with girolle mushrooms, beetroot cream and black truffle. 34.-€

### VEGETARIAN AND VEGAN :

#### **Sweet potato medallions:**

Provençal ratatouille, Vitelotte's potato chips, olive oil's marinated turnip. 26.-€



## **CHEESE :**

### **AUVERGNE CHEESES:**

**Selection of five regional cheeses accompanied with home -made confiture, raisin bread and dried fruits.**

(Comtesse de Vichy-Salers-Saint Nectaire Fermier-Gaperon-Fourme d'Ambert)

18.-€

## **DESSERTS :**

### **Revisited Tarte Tatin:**

Tarte garnished with caramelised apple mousse, meringue brulée and caramel sauce.

15.-€

### **Chocolate chou with pecan nuts:**

Chocolate chou and pecan nuts, crème Chantilly and Chocolate sauce.

15.-€

### **Wildberries Salad:**

Melon coulis, green tea infusion jelly.

16.-€



## **YOUR STAY AT THE CHATEAU DE CODIGNAT**

### **WITH “HALF BOARD” DINNER PACKAGE INCLUDES**

Starter + Main course and Dessert 61 €

Starter + Main course + Cheese and Dessert 68 €

**All prices include tax and service.**

