

CHÂTEAU DE
NOIRIEUX
BRIOLLAY

LA CARTE

STARTERS

THE MUSHROOMS <i>Woodland mushrooms with porcini ice cream</i>	29€
THE SCALOPS <i>Marinated with Asian fragrances on a risotto flavoured with marine seaweed</i>	35€
THE TROUT <i>Its heart in medallion, coated with a grapefruit jelly, Gravlox style Spiced with a citrus vinaigrette from the region</i>	35€
LE FOIE GRAS <i>In Duck terrine, Anjou apple infused with Hibiscus and chutney, pepper jelly, toasted bread with dried fruits</i>	48€

MAIN COURSES

THE PIKEPERCH <i>White butter with Jasnières wine, Zucchini caviar, Mussel tart from Bouchot Marinière</i>	55€
THE FARM POULTRY <i>The supreme in ballotine and its crispy thigh, Mushroom of stuffed Paris Agria in millefeuille flavoured with Thyme, Emulsion with verbena and its pearl juice</i>	57€
THE BEEF <i>Pan-fried Limousin, Celery root confit with farmhouse butter flavoured with pink garlic Eryngii stuffed Provençal style with pepper sauce</i>	59€
THE VEAL SWEETBREAD <i>Crispy, roasted with hazelnut butter and macaroni with chanterelles</i>	65€

THE CHEESE BOARD

25€

DESSERTS

CITRUS PAVLOVA <i>Meringue, Citrus, Lemon Sorbet</i>	20€
THE SOUFFLÉ COINTREAU <i>Its Ice Cream Praline Walnut</i>	20€
CHOCOLAT CAKE <i>Vanilla ice cream, Chocolate Praline Hazelnut Gavotte</i>	20€