

CHÂTEAU DE
NOIRIEUX
BRIOLLAY

OVER THE YEARS

5 courses 129€ / 179€ with wines

7 courses 149€ / 209€ with wines

THE AMUSE-BOUCHE

THE TROUT

*Its heart in medallion, coated with a grapefruit jelly, Gravlax style
and spiced with a citrus vinaigrette from the region*

THE SCALOPS

*Its heart in medallion, coated with a grapefruit jelly, Gravlax style
and spiced with a citrus vinaigrette from the region*

CEPS MUSHROOMS

*Duxelles of Ceps with Cacao Raviole,
Chestnut creaminess*

THE PIKEPERCH

*White butter with Jasnières wine, Zucchini caviar,
Mussel tart from Bouchot Marinière*

LE BŒUF

*Pan-fried Limousin, Celery root confit with farmhouse butter flavoured with pink garlic
Eryngii stuffed Provençal style with pepper sauce*

MATURE CHEESE

CITRUS PAVLOVA

Meringue, Citrus, Lemon Sorbet