



Château d'Artigny

*Carte déjeuner ou dîner*  
*Printemps / Eté*

Medallion of foie gras  
blackberry compote, blackberry jelly - vodka

Salmon carpaccio marinated in lime and ginger  
wasabi whipped cream

Asparagus velouté, egg cooked at 64°C  
smoked pork tenderloin and parmesan shavings

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Cod roasted in olive oil  
open ravioli of shellfish and seasonal vegetables, mussel cream with saffron

Monkfish cooked with Madras curry and coconut  
reverd zucchini risotto, granny smith apple salad and raw zucchini

*And / Or*

Slow cooked chicken supreme  
risotto of fregola sarda and chorizo and pepper sauce



Heart of pink veal flavored with sage  
Crispy polenta with candied tomatoes, grilled zucchini, tandoori veal jus

Shoulder of lamb confit with mild spices, served with a spoon in front of you  
tian of Provençal vegetables and mashed potatoes with olives – *Supplement of €5 per person*

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Assortment of aged cheeses, seasonal salad

Brillat-savarin, compote of dried fruits with orange, seasonal salad

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Black Forest Crispy Bar  
Morello cherry sorbet

Raspberry-pistachio macaron  
light pistachio cream, fresh raspberries and sorbet

Crispy Strawberry Cabbage  
rhubarb and basil

Desserts to share: see list below

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Petits fours



*Menu identical to all the guests - May vary according to season and market*  
*Private room from 12 people*

*Rates :*

*70 € per person : appetizer, starter, main course, dessert - Drink not included*

*85 € per person : appetizer, starter, fish, meat, dessert - Drink not included*

Aperitif : a glass of Vouvray and 5 appetizers : 17€ per person  
a glass of Champagne and 5 appetizers: 25€ per person

Drinks package 2 wines including: 3 glasses of wine per person (white & red) Mineral water Coffee/ tea: 25€ per person

Drinks package 3 wines including: 4 glasses of wine per person (white & red) Mineral water Coffee/ tea :  
35€ per person

Cheese supplement: 15€ per person

## *Desserts to share*

### *The classics*

Fraisier

Framboisier

Opéra

Paris-Brest

### *Chef's suggestions*

Entremets « passion - praliné »

Parfait glacé  
with vanilla and red fruits,  
Meringue

Pièce montée to replace your dessert  
vanilla or praline or coffee or chocolate puffs, with or without alcohol  
Supplement of 7€ per person – Minimum of 20 guests

*We are pleased to offer you the customization of your dessert:*  
Inscription on your entremets and scintillants



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## *Menu enfant*

*Melon and country ham (selon saison)*

*or*

*Plate of smoked salmon*

*or*

*Assorted deli meats*

*or*

*Foie gras terrine*

*\*\*\**

*piece of beef*

*or*

*Market fish*

*or*

*Farm chicken supreme*

*Accompaniment to choose:*

*pasta, fries, or seasonal vegetables*

*\*\*\**

*Chocolate mousse*

*or*

*Fruit salad*

*or*

*Ice cream assortment*

### **Rate :**

*15 € - 2 courses, drinks included*

*20 € - 3 courses, drinks included*