

ROASTS MENU

BOUCHÉE À LA REINE

**Duck salad, foie gras crème brûlée
and straw-wine vegetable jus.**

The Bouchée à la Reine pays tribute to Marie Leszczyńska, wife of Louis XV. Her pastry chef Nicolas Stohrer created for her a delicate puff-pastry shell filled with poultry. Here we reinterpret this classic using poultry from the Gâtinais region.



HENRI IV CHICKEN

**Roasted poultry, golden pommes noisette,
green salad and rich hazelnut jus.**

Legend has it that King Henri IV wished every peasant in his kingdom to have “a chicken in the pot every Sunday.” Over the centuries, this symbol of generosity evolved into the roast chicken, a great classic of French cuisine. Here we prepare it using poultry from Ferme d’Auvray, in a generous interpretation faithful to tradition.



THE CANDLELIGHT SPECIAL

**Dark chocolate shell, almond shortbread,
Dulcey mousse, hazelnut-chocolate molten centre.**

This dessert pays tribute to our famous Soirées aux Chandelles. In 1969, the de Vogüé family had the idea of illuminating the estate with thousands of candles, revealing the magic of the château and its gardens. A gourmand creation inspired by those evenings when candlelight transforms the entire estate.



WATERSIDE MENU

VACHERIN TROUT

Lightly marinated trout, marine-flavoured meringue, salad and raspberry chantilly, geranium sorbet.

Since 1973, the Éclimont farm has raised trout in the pure waters of its natural springs. To highlight its freshness and finesse, we pair it with a savory vacherin with floral and fruity notes.



SOLE MEUNIÈRE

Sole fillet with brown butter, a hint of bergamot and green-bean Parmentière with parsley.

An emblematic dish of French gastronomy, sole meunière perfectly embodies simplicity and elegance. First appearing in Parisian kitchens in the late 19th century, it was elevated to classic status by Auguste Escoffier. Our version remains faithful to tradition, delicately enhanced with a touch of bergamot.



RASPBERRY CHARLOTTE

Homemade Reims biscuit, fresh raspberries, verbena and seasonal flowers.

Created by Antonin Carême, the modern charlotte was born when he transformed a popular dessert into an elegant entremet in England. Here we reinterpret it with homemade Reims biscuit, fresh raspberries from Ferme de la Ferlandière, and a delicate floral note.



VEGETABLE GARDEN MENU

LIKE A FRENCH FORMAL GARDEN
Crisp bread tuile, onion confit, pickled tomato
and tomato sorbet, mozzarella chantilly.

Invented in the 12th century, the tart is one of the oldest recipes in European cuisine, descended from medieval pies.

Originally savory rather than sweet, it evolved over the centuries. Here we reinterpret it as a French formal garden, inspired by the timeless pairing of tomato and mozzarella.



VEGETABLE PITHIVIERS
Slow-cooked potato, Paris mushroom stuffing,
hazelnut pesto by Mr. Huyghe.

A great classic of French cuisine originating in the 18th-century town of Pithiviers, this puff-pastry dish has inspired many variations over time. Here we reinterpret it with vegetables from local farms, accompanied by a vegetable jus and hazelnut pesto.



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LITTLE SQUIRREL MENU

(Children under 12)

CRISPY SMILEY POTATOES, ORGANIC EGG,
TOMATO CONFIT AND
MOZZARELLA CHANTILLY



BREADED FARMHOUSE CHICKEN FILLET,
COQUILLETTES PASTA RISOTTO
AND TOMATO CONFIT SAUCE



BRETON SHORTBREAD MIKADO
WITH MADAGASCAR ORGANIC
VANILLA CHANTILLY

