

À LA CARTE

STARTERS

PISSALADIÈRE [Ⓐ]	26
Terrine of confit vegetables with olives and capers, eggplant caviar and smoked scamorza	
TROUT [Ⓐ]	32
Beetroot gravlax, verbena-infused yogurt and garden baby greens	
SCALLOP [Ⓐ]	36
Roasted in brown butter, melting quenelle and delicately iodized mousse	
BEEF [Ⓐ]	32
Pulled and five-spice infused, nestled in a steamed brioche, woodland broth	
FOIE GRAS [Ⓐ]	38
Terrine with Anjou apple chutney and brunoise, garden herb oil	

MAIN COURSES

GNOCCHI [Ⓐ]	32
With pumpkin, creamy porcini mousse, Château walnut oil, and melting gorgonzola	
MONKFISH OSSO BUCO [Ⓐ]	38
Bone marrow and vegetable ragout, iodized crème brûlée, crispy saffron rice and reduced jus	
PIKE-PERCH [Ⓐ]	42
Poached, beetroot crown, sage-infused beurre blanc and candied lemon	
VEAL [Ⓐ]	38
Filet mignon roasted in brown butter, green peppercorn sauce and confit potatoes	
BEEF RIB STEAK [Ⓐ]	46
Ember-grilled Jersey beef, five-pepper jus, and seasonal vegetables	

All the dishes on our menu are homemade and all prices are given in euros including VAT. Service included.
[Ⓐ] Our staff are at your service to present the allergen menu.

L'ATTILIO

BRIOLLAY

CHEESE

THE CHEESE TROLLEY ☼ 28

DESSERTS

PAVLOVA ☼	10
Seasonal fruit tartare, light mandarin cream and roasted Château-grown walnuts	
RUM BABA ☼	10
Made-to-order by the waiter and filled with the cream of your choice	
HAZELNUT SOUFFLÉ ☼	12
Piedmont hazelnuts, gianduja heart and vanilla ice cream	
RICE PUDDING ☼	12
Farm milk infused with hay, maple syrup and candied fruits	

CHEF'S MARKET

SELECTION

STARTER/MAIN
OR MAIN/DESSERT
49

STARTER, MAIN
AND DESSERT
59

DISCOVERY
MENU
75

Available at lunchtime from Monday to Friday, and for dinner on Sunday.

Our menu is renewed weekly, featuring a refined selection of meats, fish, and vegetarian options.