Motte Menu 45.00 €

Appetizer

Starters

Seared Erquy scallops, pears, celery Ⓡ

Or

Challan quail, Colonnata lard, marsala juice,
raisins and turnips from the vegetable plot Ⓡ

Or

Stuffed squid, scampi meat and mangos, spiced up with Tchuli

Main Courses

Racan chicken, chicory and parsnips on a bed of salt,
freshly picked chanterelle mushrooms Ⓡ

Or

Confit scallops in Espelette chilli butter,
porcini mushrooms and leeks, Kalamata olives Ⓡ

Or

Liglet saddle of lamb , Jerusalem artichokes, celery and root parsley Ⓡ

Cheeses

Selection from the Cheese board

Or

Crème brulée of Fourme d'Ambert blue cheese and pears

Desserts

Creamy pumpkin and coconut milk Ⓡ

Or

Fig and clementine tartlet

Or

Poached pear, vanilla and cognac, chocolate mousse

(Ⓡ Dishes prepared with regional produce)

CHÂTEAUX &HÔTELS COLLECTION