

Le Café des Artistes Restaurant

Starters

Marinated salmon gravlax, Isigny cream, pink berries and blinis

Foie gras marbled with red port, poached pear with spices

Perfect egg, ceps, hazelnut oil and crispy onions

Dishes

Fillet Castle paving stone a la plancha, potato mille-feuilles with peanut butter, meat jus

Roast cod fillet, yuzu glaze, hazelnut parsnip purée

Low-temperature chicken, coconut milk with Cajun spices, seasonal vegetables

Pan-fried gnocchi with chanterelles, spinach and garlic butter



Desserts

Tarte tatin, vanilla ice cream, salted butter caramel cream

Figs roasted in honey, Fourme d'Ambert ice cream, sacristain

Moelleux au chocolat, Madagascar vanilla custard

Speculos and lemon combawa cheesecake

Please select a single menu for all guests

Meat origin: European Union and France