



# CHÂTEAU DE CANDIE

CHAMBÉRY - SAVOIE

## Restaurant L'Orangerie

### STARTER

#### LE FOIE GRAS

Half-cooked / smoked tea / citrus fruit

**25€**

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#### BROWN MUSHROOMS FROM LA MOTTE-SERVOLEX

Eel / chicken egg

**19€**

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#### TROUT FROM ISÈRE

Marinated / confied / mapple vinaigrette

**25€**

### FISH

#### SCALLOPS

Cauliflowers / creamy sauce

**29€**

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#### PIKE

Buckwheat / Jerusalem artichoke

**29€**

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#### POLLOCK

Red Kuri Squash / spelt wheat / Tomme des Bauges

**25€**

### MEAT

#### SWEETBREADS

Parsnips / red onions

**35€**

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#### CHICKEN

Albuféra Sauce / salsify

**29€**

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#### SUCKLING LAMB

Puntarella / chick peas

**29€**

### CHEESE

#### CHEESES REFINED BY "LA CRÈMERIE GUIBERT"

**19€**

### DESSERT

#### THE HONEY FROM CANDIE

Cottage cheese / sea buckthorn

**19€**

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#### THE CHOCOLATE

Guanaja 70% / smoked cream

**15€**

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#### THE PEAR

Walnut / juniper berries

**15€**

LET YOURSELF BE GUIDED  
BY THE INSPIRATION OF THE CHEF DAVID LOISEL  
WHO WILL BE PLEASED TO CREATE YOUR MENU

#### MENU 5 SAVEURS

(Cheese supplement 10€)

**69€**

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#### MENU 7 SAVEURS

(Cheese supplement 10€)

**89€**

*All our menu is made with the help of our craftsmen :*

*Stéphane Milleret, boucherie des Halles (73),*

*Charles Murgat, pisciculture d'Isère (38),*

*Loïc et Yann : Primeur (38),*

*Didier Selva : Boulangerie de Halles (73),*

*Romain Guibert : Artisan crémier fromager (73),*

*Opinel : Coutellerie (73),*

*Beurre : Le Centenaire (74),*

*Kelvyn Vannier : Champignons de la Motte-Servolex (73)*

*Maison Perrier : Vin blanc du Château de Candie (73),*

*Christine : Fleurs (73)*

*Thanks to Amandine, Anne-Sophie, Damien, Jean-Sébastien, Emmanuel,  
Mathieu, Sosthène, Ali, Anthony, Axel, Aymeric, Yoann, Vincent et Franck*



Prices are all inclusive  
All our dishes are home-made, meat origin from France