

Restaurant L'Orangerie – Château de Candie

GASTRONOMIC SEASON MENU

DUCK FOIE GRAS

*In terrine, with smoked "lavaret" fish and Spanish ham
« Turf and surf » vinaigrette, toasted bread*

SCAMPI AND LIGUINE PASTA

*Like a cannelloni
Champagne sauce, French caviar*

CAUGHT LINE SEABASS

*Sautéed
Stew of chicory, coriander and kumquat, apple juice*

ROEBUCK

*In filet, roasted with juniper and bay leaves
Crystallised quince, poached pear with Savoy wine, and gratinated chestnut purée*

SELECTION OF SAVOY CHEESES

HOT PASSION FRUIT SOUFFLE

Passion fruit and lime cocktail, passion fruit sorbet

Gastronomic season menu: 95 € per person

This menu is proposed for all people around the table