

# Restaurant L'Orangerie – Château de Candie

## Confidence Menu

Our Chef Boris Campanella proposes to you a personal menu  
composed by 4 dishes, cheese and desert  
*Served for all people around the table*

## Season Menu

Duck foie gras terrine « fig and grape », grape jelly  
*Spicy fig chutney, « fig and grape » vinaigrette, toasted bread*

or

Pumpkin ravioli and crusty scampi  
*Almond cappuccino*

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Scallops « à la plancha »

*Roots vegetables with vanilla*

or

Sautéed pollack

*Parsnip and Jerusalem artichoke: crips, in pastry and sautéed*

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Rack of lamb in a citrus fruit pastry

*Season fruits and vegetables like a « tagine »*

or

Roasted doe with juniper and bay leaves

*Crystallised quince, poached pear with Savoy wine and gratinated chesnut purée*

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Selection of Savoy cheeses

or

Cottage cheese: *with sugar or salted preparation*

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Reinette Apple

*Iced cream biscuit, vanilla, raspberries and vervain*

ou

*Crusty stick of chesnut, chesnut ice cream*

Season menu: starter, main course, cheese and desert: **52 €**

Season menu: starter, fish course, meat course, cheese and desert: **62 €**

Confidence Menu : **75 €**