

Restaurant L'Orangerie – Château de Candé

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

Scallops « à la plancha »

Roots vegetables with vanilla

or

Sautéed pollack

Parsnip and Jerusalem artichoke: crips, in pastry and sautéed

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

Selection of Savoy cheeses

or

Cottage cheese: *with sugar or salted preparation*

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 €**