

Restaurant L'Orangerie – Château de Candie

Duck foie gras

Duck foie gras terrine « fig and grape », grape jelly **	29 €
<i>Spicy fig chutney, toasted bread</i>	
Duck foie gras terrine with smoked "lavaret" fish and Spanish ham **	29 €
<i>"Turf and surf" vinaigrette, toasted bread</i>	
Hot duck foie gras à la plancha **	34 €
<i>« Fig and grape », coriander, ginger and kumquat, « Maury Mas Amiel » wine vinaigrette</i>	

Surf

Sautéed sea bass	42 €
<i>Stew of chicory, coriander and kumquat, apple juice</i>	
Sautéed pollack	34 €
<i>Parsnip and Jerusalem artichoke: crisps, in pastry, sautéed</i>	
Scallops à la plancha	40 €
<i>Roots vegetables with vanilla</i>	
Crusty scampi **	45 €
<i>Pumpkin ravioli, almond cappuccino</i>	
Scampi and linguine pasta « like a cannelloni »	62 €
<i>Champagne sauce and french caviar</i>	

Turf

Rack of lamb in a citrus fruits pastry	45 €
<i>Automne fruits and vegetables like a « tagine »</i>	
Filet of doe roasted with juniper and bay leaves	48 €
<i>Crystallised quince, poached pear with savoy wine, and gratinated chestnut purée</i>	
Roebuck with season vegetables	48 €

Cheeses

Selection of Savoy cheeses	17 €
Cottage cheese, with sugar or salted preparation	8 €

Curtain call

Crusty stick chestnut, chestnut ice cream	18 €
Hot passion fruit soufflé, passion fruit and lime cocktail, passion fruit sorbet	18 €
« Reinette » apple, iced cream biscuit, vanilla, raspberries and vervain	18 €
Crunchy sablé pear and chocolate, caramel	18 €

** Dishes served as starter