



*Hotel Château de la Tour*  
★★★★

# *La Table du Château*

## *The Beginnings*

*Tourteau crab Cannelloni  
revisited aioli, citrus condiment*

18,00 €

*Langoustine origami  
ardent served consommé, Timut pepper crispy*

19,00 €

*Pan-fried Duck Foie gras  
kumquat chutney, oxalis and verbena*

22,00 €

*Asparagus from the var  
roasted with old Reggiano, marrow in juice, ibérian ham slices*

18,00 €

## *From the sea*

*Roasted scallops with candied lemon  
spinach agnoleti with fresh herbs, shell, marjoram*

28,00 €

*Cod  
Steamed with combawa, sweet garlic cauliflower,  
young leeks, razor clams with parsley*

32,00 €

*Sea bass  
creameed Artois potatoes, young broad bean, caviar from aquitaine*

38,00 €

## *From the land*

*Cushion of rib eye Simmental  
larded oyster mushrooms, soft mashed potatoes*

38,00 €

*Lamb loin  
peas in two ways, grilled piquillos, gravy sauce*

42,00 €

*Variation of iberian pig  
the rack roasted with honey and chili, crispy foot, apple and maci cream*

28,00 €

## *Desserts*

14,00 €

*Breton shortbread, caramelized apples, vanilla cream*

*Pineapple chutney, coconut crumble, mango sorbet*

*Dacquoise, crispy feuillantine, lime sorbet*

*Chocolate Biscuit, chocolate ganache, cream cheese ice cream*