



*Hotel Château de la Tour*  
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## *La Table du Château*

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### *Menu de la Tour*

45,00 €

*Tourteau crab Cannelloni  
revisited aioli, citrus condiment*

or

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

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

or

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

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*A choice of dessert*

### *Menu du Château*

55,00 €

*Langoustine origami  
ardent served consommé*

*Timut pepper crispy*

or

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

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*Cod*

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

or

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

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*A choice of dessert*

### *Menu Dégustation*

95,00 €

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

or

*Langoustine origami  
ardent served consommé  
Timut pepper crispy*

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*Sea bass*

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

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*Lamb loin*

*peas in two ways, grilled piquillos  
gravy sauce*

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*A choice of dessert*