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LE   
RESTAURANT  
DU CHÂTEAU

TRADITIONAL FOOD

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MIDI & EVENING FROM WEDNESDAY TO SUNDAY

CHÂTEAU DE LA *REDORTE*

Resort Vigneron & Spa



# MENU DU CHÂTEAU

LUNCHTIME & EVENINGS

## STARTERS

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Velouté of cauliflower with diced  
duck breast smoked by the Chef

or

Julienne of pan-fried cuttlefish with  
chorizo and rocket salad

## MAIN COURSES

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Guinea fowl

or

Fish of the day

*Matured Cheeses (supplement 5€)*

## DESSERT

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Choice of dessert

Menu at 29€ per person (without drinks)

Formula Starter and Main Course or Main Course and Dessert at 22€

Child's Menu up to 12 years 12€





# MENU DÉLICE

LUNCHTIME & EVENINGS

## STARTER

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Veal vitello of the château  
or  
Carpaccio of scallops thick cut with  
zest of combava

## MAIN COURSES

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Filet of Peking Duck  
or  
Choice cut of steak (approx.350g)  
or  
Duo of Pan-fried prawns and Scallops  
with hazelnut oil

*Matured Cheeses (supplement 5€)*

## DESSERT

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Choice of dessert

Menu at 38 € per person (without drinks)

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cheur

# MENU TRUFFES

RESERVATION MINIMUM 48H IN ADVANCE

## APPETIZER

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Brouillade of truffled fresh eggs

## STARTER

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Scallops with Truffles

## MAIN COURSE

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Pièce du boucher (butcher's choice cut)  
with Truffle Sauce

## CHEESE

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Brie Royal

## DESSERT

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Chocolate Truffles with Almond Cream

Menu at 75€ per person (without drinks)  
Food & wine pairing at 20€



# À LA CARTE

## STARTERS

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Velouté of cauliflower with diced duck breast smoked by the Chef	8,50€
Julienne of pan-fried cuttlefish with chorizo and rocket salad	8,50€
Veal vitello of the château	13,00€
Carpaccio of scallops thick cut with zest of combava	12,00€

## MAIN COURSES

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Guinea fowl	15,00€
Fish of the day	18,00€
Filet of Peking Duck	17,00€
Choice cut of steak	18,00€
Duo of Pan-fried prawns and Scallops with hazelnut oil	24,00€
Matured Cheeses	8,00€
Choice of dessert	8,00€





## DESSERTS

Strawberries in Chocolate Lace on a  
Lemon and Combawa cream 8,00€

Tiramisu of the Moment 8,00€

Roasted Pineapple with Olive Oil and  
Almond Cream 8,00€

Chocolate Lava Cake 8,00€

Coffee or Tea "Gourmand"  
(served with a selection of mini desserts) 8,00€

# CARTE DES VINS ET DES BOISSONS

## VINS BLANCS WHITE WINES

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Seigneurie de Peyrat - Viognier 75cl	15€
Seigneurie de Peyrat - Chardonnay 75cl	15€
Seigneurie de Peyrat - Cuvée Tradition Côtes-de-Thongue 75cl	18€

## VINS ROSÉS ROSE WINES

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Seigneurie de Peyrat - Rosé d'une Nuit Côtes-de-Thongue 75cl	15€
Seigneurie de Peyrat - Rosé Prestige Côtes-de-Thongue 75cl	19€
Seigneurie de Peyrat - Rosé Prestige 1,5L	34€

## VINS ROUGES RED WINES

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Seigneurie de Peyrat - Grenache 75cl	15€
Seigneurie de Peyrat - Tradition Côtes-de-Thongue 75cl	18€
Seigneurie de Peyrat - "Les Lucquiers" Vins de Pays d'Oc 75cl	24€

## CHAMPAGNES

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Champagne 75cl	49€
Champagne 37,5cl	25€
Coupe de champagne	12€
Vin au verre de notre domaine (blanc, rosé ou rouge)	3,50€

## APÉRITIF

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Kir (cassis, framboise, mûre, pêche)	4,50€
Kir Royal	9,00€
Coupe de 1 ère bulle	4,50€
Martini (blanc et rouge)	4,50€
Ricard	4,50€
Muscat St Jean de Minervois	4,50€

## EAUX MINÉRALES

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Perrier 33cl	3.20€
Badoit 50cl	3.50€
Badoit 1L	4,50€
Vittel 50cl	3,70€
Vittel 1L	4,50€

## BIÈRES

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1664	4,50€
Heineken	4,50€
Desperados	4,70€





## SOFTS

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Soda: Coca, Coca Light, Coca Zéro, Ice Tea, Orangina, Schweppes.	3,70€
Limonade	3,20€
Red Bull	4,80€
Sirop : Grenadine, Citron, Pêche, Mûre, Violette, Cassis, Menthe	2,00€
Jus de fruits : Pomme, Orange, Ananas	3,20€

## BOISSONS CHAUDES

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Thé, café ou chocolat	2,80€
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## ALCOOLS & DIGESTIFS

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Get 27	5€
Vodka Eristoff	5€
Rhum Blanc	5€
Gin Gordon's	5€
Cointreau	5€
Liqueur Amaretto	5€
Ballantine's whisky	5€
Manzana	5€