

Menu

Starter

Melted sheep's tomme, tomatoes, courgettes, blackcurrants and basil flavour.

Salted John Dory, dill and raspberry yoghurt, cucumber and Timut pepper.

Main course

The catch of the day, steamed, stuffed and grilled squid tomato ponzu and candied.

Joël's Pigeon, cooked with hay and guanciale, Aged soy shiitake, seaweed and pepper, buckwheat infused gravy.

Cheeses 12€

Aged cheese selection from Maison Balé.

Dessert

The Romillé strawberry, served as a meringue and homemade marshmallow.

The Château's profiteroles, vanilla and chocolate.

1 starter / 1 main course / 1 dessert 52 €

- 2 starters / 1 main course / 1 dessert 59 €
- 2 starters / 1 main course / cheeses /1 dessert 69 €
- 2 starters / 2 main courses / cheeses / 1 dessert 79 €

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