

Les Tourelles

Restaurant gastronomique

Menu

Starter

Oak shiitake mushrooms, braised,
smoked garum emulsion and
marine broth.

Poached foie gras from la ferme du Mée,
candied chili with lemongrass,
spinach and buckwheat.

Main course

Catch of the day,
cooked with seaweed butter and
and seasonal mushrooms.

Declination of Veal, raised in Acigné,
potatoes and Roscoff onions,
reduced gravy.

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Cheeses 12 €

Aged cheese selection from
Maison Balé.

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Dessert

Château profiterole,
vanilla, chocolate and pear.

Hazelnuts, lemon and pumpkin.

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1 starter / 1 main course / 1 dessert	55 €
2 starters / 1 main course / 1 dessert	62 €
2 starters / 1 main course / cheeses / 1 dessert	72 €
2 starters / 2 main courses / cheeses / 1 dessert	82 €

Certifié Écolabel
Européen depuis 2009

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