

Château de Roussan

EPIPUREAN MENU €69

(STARTER, MAIN AND DESSERT WITH CHOICE, OR A LA CARTE)

CHEF JULIEN KOSCIELNY

July 2021

APPETIZER

STARTERS

- Candied trout / Cherry tomato / Elderflower vinegar gel / Raspberry / Chilli pepper €24
- Semi-cooked foie gras / Black olive confit / Lemon confit / Toasted brioche powder €24

MAINS

- Monkfish / Long Zucchini from Nice / Cherry pickles / Aniseed juice €41
- Veal cooked at low temperature / Coffee-flavored carrot pickles / Shiitake juice with hazelnut butter €35

CHEESE (supplément)

- Roasted Camembert cheese cloud with savory / Apple condiment / Brioche toasted with walnuts / Green salad €14

DESSERTS

- Smoked apricot / Saffron mousse / Almond cookie / Apricot elixir €16
- Roasted Fig / Fig Leaf Mousse / Yellow Lemon €18

MIGNARDISES

Service on the terrace
Net prices in euros, service included.