

La cuisine française est la fusion de la tradition, des techniques ancestrales et du modernisme. Elle est reconnue par tout dans le monde, pour son raffinement et son goût exquis. Le Château a le plaisir de vous guider à travers l'une des cuisines classées au patrimoine mondial de l'UNESCO.

France is known as a center of culinary excellence. French cuisine is the fusion of tradition and ancestral techniques. Le Château has the pleasure of guiding you through one of the cuisines declared world intangible heritage by UNESCO.

Bon appétit

Les entrées froides

Salade de laitue fraîche V ☉ 🌿

Pear, wild nuts and strawberry vinaigrette

Vichyssoise V ☉

Creamy soup made of leek and potato

Salade d'asperges vertes V ☉

Lettuce mix, roasted vegetables and raspberry gel

Magret fumé ☉

Red wine poached pears, strawberries and red wine reduction

Salade méditerranéenne ☉ 🌿

Octopus, tuna, shrimp, scallops, lisa fish roe, creamy avocado, cherry tomato, arugula, almond soil and tarragon vinaigrette

Salade Niçoise ☉

Tossed Provençal salad with tuna, bell peppers, tomato, Kalamata olives, celery, boiled egg, anchovy fillet and lettuce mix drizzled with vinegar, olive oil and basil

Roulade de crabe en salade

Crab roulade with tomato, avocado, cucumber, rustic bread tuile and mint juice with parsley

Terrine véfour 🌿

Duck and wild mushroom terrine with a salad served with pistachios and Cassis soaked red fruits

Steak tartare * ☉

Finely chopped steak, aged mustard, capers, pickles, shallots, parsley, key lime zest and quail egg

Terre et mer de boeuf braise et huitre fumée ☉

Fresh oysters with braised beef shank, smoked with rosemary and shallot-raspberry vinaigrette

Les entrées chaudes

Crème Du Barry ✓ ☹

Cauliflower cream soup

Soupe a l'oignon parisienne

Parisian onion soup with crispy croutons and Gruyère cheese au gratin

Soupe bouillabaise ☹

Traditional soup from the city of Marseille made with seafood, mussels, fish and prawns spiced with fennel and saffron

Escargots a la Bourguignonne ☹

Roasted escargots with garlic-and-parsley flavored butter served with potato purée

Tarte tatin à l'échalote

Vinegar marinated shallots with pink peppercorn, butter biscuit and goat cheese with a microgreen sprout salad

Coquilles St. Jacques ☹

Scallops with white wine sauce, creamy potatoes with Hollandaise sauce au gratin and Gruyère cheese

Bisque de crevette ☹

Classic shrimp bisque

Gésiers de boeuf ☹

Beef gizzards with cinnamon served with chickpeas and smoked milk

Ratatouille ✓ ☹

With roasted bell pepper sauce

Plats principaux

Polenta aux agrumes 🌿 ☹️

Sautéed vegetables with garlicky infused olive oil and citrus with tomato sauce

Saumon sauvage ☹️

Salmon with raw asparagus, Béarnaise sauce and late harvest red wine reduction

Truite Mont-Dore ☹️ 🌿

Fresh salmon trout with aromatic herbs, key lime confit, crisp bacon and almonds served with chanterelle mushrooms and smoked juice

Poisson Véronique ☹️

Steamed fish with white wine, ladled up with beurre blanc and Hollandaise sauce, grapes and snap beans

Coquelet au vin rouge ☹️

Rock cornish hen with braised bacon, mushrooms, potatoes, shallots, carrots, asparagus, fragrant herbs and red wine

Caille fumée 🌿

Smoked quail filled with duck and cranberries, covered in Madeira sauce and vegetables

Magret de canard à la framboise ☹️

Duck breast, raspberry gastrique, sweet potato polenta and grilled vegetables

Cochon de lait confit ☹️

Suckling pig with apple tatin, bitter sugar caramel and Maldon salt

Les mignons d'agneau ☹️

Slowly simmered lamb medallions in au jus reduction with cauliflower purée and shallots in balsamic cream sauce

Entrecôte bordelaise ☹️

Roasted entrecôte with Bordelaise sauce, horseradish crémeux and selected pears

☹️ Gluten free

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✿ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 This food contains nuts or seeds that can cause allergies.

🌿 Vegan

Desserts

Ganache de chocolat flexible, sorbet de fruits de la passion et mangue, glace au chocolat blanc, banane brûlée et crémeux de mangue 🌱

Flexi chocolate ganache, passion fruit-mango sorbet, white chocolate snow, banana brûlée, mango crémeux

Cheesecake vanille sans cuisson, gel de framboise et écume de fraise 🌱

No-bake vanilla cheesecake, raspberry gelée, strawberry foam

Beignets de fromage de chèvre

Fried goat cheese beignets with pear purée

Crème brûlée aux textures de pommes 🌱

Crème brûlée, apple textures

Praliné aux noisettes 🌱 🌰

Orange gel, mint sponge cake, citrus and lime sorbet

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Glacée

Coffee ice cream

This ice cream certainly delivers on its promises: smooth, creamy with an intense coffee flavor

Cherry sorbet

Pure cherry flavor with just a hint of natural tartness that sparks up your senses

Passion mango sorbet

The result was amazing... A lovely dessert made with these two exotic flavors: mango and passion fruit

Peach sorbet

Simple, but amazingly delicious. It tastes just like a fresh peach!

Boissons

Raspberry liquor

Orange liquor

French press coffee

Regular

Espresso

Cappuccino

Latte