



La Carte

Menu of the day

3 dishes, 26€ - served from Tuesday to Friday according to the inspiration of the chef



Signature menu

in 3 or 4 services - 48€ ou 58€

Marinated stone bass with blueberry

Beetroot gazpacho

Pork cheek in cannelloni, sauteed lettuce, shellfish juice

Organic chicken of the farm 2L

Pressed potato, green beans, red onion

Raspberry, burrata, vinaigrette « Beaume de Bouteville »

For the 3-course menu, you can have pork cheek as main course



Instant menu

in 3 or 4 services - 48€ ou 58€

Tartare of norway lobster fresh cheese and samphire, grilled watermelon

Filet of char, spruce broth, mushroom, tarragon oil

Low temperature cooked beef sank 48h, mashed pea, cut fillet

Chocolat, Hibiscus, Sorrel

Shortbread, sorrel foam, sorbet hibiscus

For the 3-course menu, you can have filet of lake trout as the main course



Vegetal menu

in 3 or 4 services - 38€ ou 45€

Eggplant, Mushrooms in rolls
Girrolles pickles, hay ice cream

Risotto carnaroli with wood hydrosol and truffle

Stuffed sharp cabbage
Saffron seaweed broth

Peach, Roes, Almond
Roasted peach, almond milk ice cream



Cheese & condiment plate

en supplément, 10€



Children's menu - (<12 years old) de 18 à 25€

List of allergens on request

“

le respect de la nature et de ses
saisons nous conduit à proposer
une cuisine riche en émotions,
en harmonie avec ce lieu”

-- L'équipe du Domaine du Châtelard

Harmonie

Saisons

Essence

Respect

Emotion



Moyens de paiement acceptés

Carte bleue (minimum de 10€) – mastercard, visa, american express – Espèces

Chèques vacances ANCV

Domaine du Châtelard

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JRE
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