Les Menus

*Menu Tasting in 6 Services 90 €

Let yourself be surprised by Benjamin Linard's cuisine. Menu offered only for all the guests at the same table.

*Gourmand Menu in 5 Services 69 €.

Prepare your Gourmet Menu with :

a starter a fish a meat the selection of three regional cheeses and a sweet pleasure

*Gourmet menu in 3 courses 49€.

Create your Gourmet Menu with :

a starter a fish or a meat (calf sweetbread extra 7€ on the menu) the selection of three regional cheeses or

a sweet pleasure

Starters

Perrine Doudin's Organic Snails in raviole, sucrine and slivers of candied fennel

The arctic char cooked in salt and marinated with light mousse with smoked eel, small sorrel and Time

The duck foie gras cooked in a cloth, candied quince in syrup and blackcurrant coulis

Fish

The organic trout fillet confit, in aromatic butter vegetable herbs candy and let

Red mullet with seaweed butter, peas refreshed w black garlic in a dry veil

Meat

Charolais lamb from the Guyon farm, Stuffed artic courgette, juice infused with oregano

The roasted sweetbread veal, mushrooms accord smoked shot potatoes, yellow wine sauce

Cheese The selection of five fresh and matured cheeses

Dessert

The soufflé with hazelnuts "Cazette du Morvan"

The Caribbean chocolate palet, Ganache made with roasted peanuts and caramel chips with fleur de sel

The almond and strawberry financier , rhubarb compote with verbena, espuma of cottage cheese



CHATEAU SAINTE SABINE 8 ROUTE DE SEMUR – 21320 Ste SABINE TEL 03.80.49.22.01 – <u>www.saintesabine.com</u>



All meat and poultry are of French origin and fron raw products. All dishes are "homemade" and prepared on site. Lunch 28€ (starter, fish or meat, dessert) or 33€ (with cheese) from Monday to Friday. Menus and carte proposed each evening and week-end. Restaurant closed on Wednesday for lunch from April to October ; on Monday and Tuesday from November to March. Annual closing : from 3rd of January to 5th of March 2021. Opening hours : 12 :15 pm to 13 :45 pm / 19 :15 pm to 20 :45 pm

La Carte

	25€
h beetroot nut pepper	26€
	28€
ettuce sauce	27€
with verbena,	32€
choke and fiddlehead	36€
ding to the harvest and lightly	41€
	16€
	16€