

CHÂTEAU DE BEAULIEU

CÔTÉ JARDIN



Modernity and the evolution of cuisine depends on the respect for the products.

This is the core of our job ... The quintessence of taste ... flavours.

An invitation to a good cuisine, to the true values, to the essential...

Generous, traditional cuisine with a local presence.

A conviviality, a tasteful atmosphere, pleasure to the senses.



Bon appétit

Christophe Dufossé



Pastry Chef: Ludovic Soufflet
Bakery Chef: Jean-François Coste

Les Menus

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| Starter + Main course* | 29 € |
| Main course + Dessert* | 26 € |
| Starter + Main course + Dessert | 35 € |
| With accompanying beverages | 71 € |
| 2 Starters + Main Course + Dessert | 44 € |
| With accompanying beverages | 82 € |
| Children menu (until 10 years old) | |
| Main course + Dessert | 20 € |
| Sarter | 14 € |
| Main course | 21 € |
| Cheese | 12 € |
| Dessert | 11 € |

**Served from Monday to Friday lunch*

Starters

VITELLO-TONNATO style Veal carpaccio, Arugula salad, Mushrooms and Parmesan shavings

Sea bream tartar, Kalamansi vinaigrette, Crispy Socca

Green asparagus Vichyssoise, Blanc-Manger Pepper, Coriandre

Shrimps and Shellfish "Open" Raviole, Spinach coulis, Shellfish fleurette

Cooked & Raw Multicolor Tomatoes, Burrata Espuma

Main Courses

Octopus "à la Provençale", served with a Chickpea Pie

« Small Boat » Mackerel, cooked Fennel, Saffron Bouillabaisse

Risotto "Al dente" Primavera, Beautiful green spring vegetables

Beef Flank Steak "Tagliatta" style, Artisanal Wafer Apples

Country Piglet with a Parmesan-Olive crust, Shrimp and Basil Linguine

Desserts

Choux done my way "Signature by CD" Dark chocolate, Bourbon vanilla, Arabica coffee

Choco-Choco, Tonka beans soft ice-cream,

"Black forest" Milk-shake

Strawberry Finger, Cream Cheese, Lime

Orchard Red Berries Pavlova

Cheese plate from « Maison Philippe Olivier" served with a seasonal chutney

We invite you to discover a natural way of cooking: on a wooden fire of our Ofur Barbecue-Brazero. It is the product itself that will strongly influence the taste.

The richness of the products we owe to the producers, breeders, market gardeners, fishermen... Fresh herbs and edible flowers come from our garden....

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| My "Detox" Gazpacho, served very cold | 18 € |
| Gilthead Seabream cooked on the skin, "All Fennel with Dill Flower" | 28 € |
| Grilled XXL Langoustine, Lemon flavored Fleur de Sel, Basil Butter (subject to availability) | 62 € |
| Squid Barigoule, Zucchini Flower, Confit Tomato | 26 € |
| Licques's Chicken marinated in sweet spices and cooked on the Grill | 30 € |
| Limousin's Veal chop in a Herbal crust, Chicory Jus (for 2 persons only) | 110 € |
| French Dry-aged Côte de Bœuf, sauce Bearnaise (for 2 persons only) | 130 € |
| XXL Eclair with Orchid red berries – To Share | 13 € |

Side dishes that we recommend to accompany our Brazero creations:

- Fresh crunchy salad with raw and cooked vegetables, Parmesans Reggiano shavings
- Sautéed vegetables with the "Terre Bormane" olive oil
- Confit « Coeur de Pignon » cherry tomatoes cooked with summer Truffle
- Potatoes from Le Touquet cooked with Lemon thyme
- Orecchiette cooked with green asparagus, multicolor tomatoes

2 side dishes are already included in the price of the main course. Hungry for more? Taste each additional side dish for 10€/portion.