

CHÂTEAU DE BEAULIEU

CÔTÉ JARDIN



La modernité et l'évolution de la cuisine passent par le respect des produits.

C'est l'essentiel de notre métier... La quintessence du goût... des saveurs.

Une invitation d'une bonne cuisine, aux vraies valeurs, à l'essentiel...

Une cuisine généreuse, traditionnelle, une implantation du terroir.

Une convivialité, une ambiance gustative, plaisir des sens.



Bon appétit

Christophe Dufossé

Chef pâtissier : Ludovic Soufflet

Cheffe boulanger: Faustine Wicquart

Les Menus

Entrée + Plat + Dessert 39 €

2 Entrées + Plat + Dessert 50 €

Entrée + Plat* 33 €

Plat + Dessert* 30 €

* servi du Lundi au Vendredi midi
(Hors jours fériés & événement spéciaux)

Menu Petit Loup(jusque 10 ans) Plat + Dessert 21 €

Poisson de la pêche du jour

Viande ou Volaille de nos éleveurs

Accompagnés de nos légumes du Potager

Pommes de terre du Pas-de-Calais

L'entrée 14 €

Le plat 21 €

Le fromage 12 €

Le dessert 11 €

Starters

Contemporary Vitello Tonnato, Garden rocket and Condiments

Artisan smoked sea bass, Celeriac confit with herbs, Iodised Broth

Bluefin Tuna Tataki, instant lemon marinade, pepper, fresh coriander

24-hour Confit Tomatoes, Burrata ice cream, Croutons soaked in tomato water

Main courses

Seared Duck Breast on the Plancha, Textured Fennel, Peppery Reduced Jus

Compressed Angus Beef from Busnes, Summer Vegetables in Aspic, Parmesan Emulsion, Crushed Baby Potatoes, Young Shoots

Layered Garden Vegetables "All Plant-Based", Sweet Bell Pepper Coulis

Royal Sea Bream & Garden Zucchini Carpaccio served Warm, Beurre Blanc with Sauce Vierge, Zucchini Flower Tempura, Garlic Mayonnaise

"Petit Bateau" Sardine served Hot & Cold, Crispy Tomato Tartine, Pesto, Mozzarella

Desserts

Apricot & Rosemary Composition, Apricot Sorbet

Gourmet Profiterole with Bourbon Vanilla Ice Cream, Smooth Cream, Warm Chocolate Sauce

Cherry & Pistachio Finger, Cherry Sorbet

Rum Baba, Handpicked Red Berries, Vanilla Whipped Cream, Red Berry Sorbet

Platter of mature cheeses from Maison Philippe Olivier, seasonal chutney

Dessert to Share

Strawberry tart from our garden

14€ / person

To be ordered at the beginning of the meal

Signature side

Meuniere Sole 400/600 gr
Steamed potatoes with fresh herbs

62€

Barbecue side

An invitation to discover natural wood-fired cooking on an Ofyr Barbecue-Brasero.

It's the product itself that strongly influences the taste...

We owe the richness of our products to the producers, breeders, market gardeners, fishermen...

Fresh herbs and edible flowers come from our garden....

Sea bream cooked on one side, all fennel, aniseed-flavoured beurre blanc

32€

Matured sirloin steak (300gr), Béarnaise sauce

74€

Pork chop from the 'Porcs des Hauts-de-France', "Work" style lacquered
Garden herb condiment

32€

Suprême de Volaille de Licques marinated in Curry, jus dissociated

34€

To accompany the dishes cooked on the Barbecue / Brasero, we offer :

- Grenaille Potatoes with Garlic and Thyme
- Pan-fried Courgette, Tomato Confit and Basil
- Candied Garden Cherry Tomatoes, Taggiasche Olives
- Lili's saffron basmati rice
- Ratatouille of vegetables from our garden
- Crazy salad of raw and cooked vegetables from our garden
- Choice of two toppings

Garnish supplement 12€