

# CHÂTEAU DE BEAULIEU

CHRISTOPHE DUFOSSÉ



## Market Menu

*This menu is available only from Wednesday to Friday lunch, not available on holidays.*

*The price of the 3-course menu is 90€*

Our amuse-bouche



Pan-seared duck foie gras,  
Caramelised melon with pepper  
Spicy sweet and sour sauce



Rabbit's saddle with Taggiasca olives  
Home-made Gnocchi, green asparagus tips

OR

Crusted yellow fin tuna with basil,  
Artichoke Barigoule style  
Vierge vinaigrette



Mille-Feuille "All about Vanilla"

A few strawberries...

Nuts from the Château's Garden, caramelised in a salted butter

*All the ingredients are carefully selected for you.*

*We give a preference to organic farming, controlled appellation, small producers, artisanal and local fishing with respect for quality.*

*All our meats are of French or EU origin.*

