

## Summer Dining at Château de Riell

5 Acts Menu - amuse bouche, starter, main, dessert, petit fours – 47 €

6 Acts Menu - amuse bouche, starter, 2 mains, dessert, petit fours – 67 €

### Grilled Mackerel & Mountain Raspberry

*Plancha-seared mackerel from Méditerranée, Raspberry gaspacho, Salty notes*

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### Trompe-l'œil Burrata, Pyrénées Condiments

*Ewe Cottage Cheese Mousse, Tomato & Zucchini*



### Mediterranean Octopus, Crocus Curry

*Grilled wild Octopus, Safron & Lemon Balm Curry*

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### Farm Pig Spare Rib from Can Mathilde

*Roasted Spare Rib, Pine tree buds, « Surprise » Onion*

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### Vegetable Cassoulet

*Lauragais White Beans gently stewed with Baby Vegetables & Verbena*



### Pyrénées Cheese Selection

(extra of 15 €)



### Joy of Bees

*Roussillon Peaches, Canigou Honey Ice Cream, Pollen & Daisies*

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### Once Upon a Time, in the Garrigue...

*Figs, Fennel & Thyme ...*



**Welcome to Château de Riell's Table !**

Biche Barthélémy, Owner of Riell, is delighted to introduce the « Gourmet Crew »,  
led by Benoît & Alexia Janet, Chef and Maître d'.

This team of passionate people is entirely devoted to the Art of Hospitality  
and inspired by local riches of Pyrénées groves and pastures.

**Bon Profit !**

(Catalan say for « Bon Appetit »)

**Kid Menu**

(up to 11 yo)

**20 €**

Grilled Farm Pig Patty ,  
Pomme Dauphine, Mixed Vegetables



Homemade Ice Cream & Fresh Fruit  
or Chocolate Brownie

**Every Sunday Lunch,**  
**we offer a « Market to Table » Menu,**  
a 3 or 4 dish local producers option  
**starting at 39 €**