



CASTLE'S TASTING MENU

or, The Chef's 'Innocent Craziiness'

Menu Surprise
cooked for all the guests
with best local & seasonal products

Exquisite Amuse-bouche to Share



A Harmonious Succession
of 4 Gourmet Courses,
inspired by our
Beautiful Surroundings



Subtle Selection of Catalan Cheeses
(extra 15 €)



A Sweet Delicacy



Petit Fours

69 €

For a Joyfull Matching
you might consider a Wine Pairing

3 glasses of Tasty French Wines
30 €



**RELAIS &
CHATEAUX**



A LA CARTE

Wandering in the Woods ...
Wild Picking and Forest Warm Broth

The Snails ate the Lettuce !
Petits Gris Snails, Grilled Salad & Green Beans

Spring Fricassee, with Citrus Leaves
White 'Lauraguais' Beans, Cédrat & Bergamote Lemon



Slow Roasted Matured 'Can Mathilde' Pork Chop
Baby Zucchini & Coriander Green Curry

The Sheep and the Broccoli
Gnocchis of "Ripollesa" Ewe's Milk, Smoky Brocolis & Tabouleh

Pyrenees Trout, Smoked and Glazed
Roasted Parsnip & Wild 'Bardane'



Our Subtle Selection of Catalan Pyrenees Cheeses
(extra 15 € - or 8 € in replacement of Dessert)



Strawberry 'Drunken' Baba
Confit Strawberries, Home Made Elderflower Ice-cream

The Carrot Cake, Chef's Style
Pollen, Daisies & Saffron

Caramel & Rye
Natural Rye Yeast Ice Cream, Apple Caramel

starter, main course and dessert : 49 €
For smaller appetite,
you may choose a Starter (19 €), a Main Course (27 €) or a Dessert (15 €)

