



LE CHÂTEAU

La cuisine française est la fusion de la tradition, des techniques ancestrales et du modernisme. Elle est reconnue partout dans le monde pour son raffinement et son goût exquis. Le Château a le plaisir de vous guider au travers de l'une des cuisines classées au patrimoine mondial de l'UNESCO.

France is known as a center of culinary excellence. French cuisine is the fusion of tradition and ancestral techniques. Le Château has the pleasure of guiding you through one of the cuisines declared world intangible heritage by UNESCO.

BON APPÉTIT

A handwritten signature in black ink, appearing to read 'Verónica Ávila Santiago', written in a cursive style.

Verónica Eneida Ávila Santiago
Chef de Cuisine





LES ENTRÉES FROIDES

Roasted orchard vegetables with goat cheese 🌿🍷

Glazed carrots, pickled artichokes, roasted beets, yogurt and goat cheese mousse, chives and fennel oil

Crusted Brie salad 🌿🍷

Served with garden-fresh greens, figs and cheese cream

Paté de campagne 🍷

Pork belly macerated with brandy and Port wine, stuffed with dates, hazelnuts and pink pepper, with a red wine reduction jelly

Beef tartare ✨

Hand chopped raw beef served with Grana Padano cheese, red onion, fresh parsley, capers, cornichon gherkins and white truffle mayonnaise



LES ENTRÉES CHAUDES

Cream of mushrooms soup V ⊕

With confit portobello and olive oil infused with white truffle

Onion soup

Caramelized onion in herb butter flambeed with Cognac, served with *crouton de brioche gratiné*

Shrimp bisque 🌿

Served with a crispy shell filled with shrimp mousseline

Escargot

Snails with garlic and parsley butter, served with sourdough bread

Sabayon oysters ⊕

Served with Swiss chard



PLATS PRINCIPAUX

Ratatouille ☺

Roasted eggplant, zucchini, and onion with tomato sauce, roasted garlic and vegetable jus

Seabass

Seabass filet with beurre blanc sauce and vegetables

Roasted Cornish hen

Served with rosemary tourné potatoes and vegetable purée

Pork belly cassoulet with orchard leaves ☺

Confit pork belly, white beans sautéed with spicy sarta chorizo, bacon, carrots, with bok choy leaves and cassoulet sauce

Lamb Navarin

Braised lamb ossobuco, served with cauliflower purée, caramelized shallots and rosemary jus

Bordelaise steak

Picanha served with truffled mashed potatoes and Bordelaise sauce

☺ **GLUTEN FREE.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager. √ Vegan

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk. ☺ Contains alcohol

☞ This food contains nuts or seeds that can cause allergies.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose.