

# CHÂTEAU DE BEAULIEU

CÔTÉ JARDIN



Modernity and the evolution of cuisine depends on the respect for the products.

This is the core of our job ... The quintessence of taste ... flavours.

An invitation to a good cuisine, to the true values, to the essential...

Generous, traditional cuisine with a local presence.

A conviviality, a tasteful atmosphere, pleasure to the senses.



Bon appétit

Christophe Dufossé

Pastry Chef: Ludovic Soufflet

Bakery Cheffe : Faustine Wicquart

## Menus

Starter + Main course + Dessert 39 €

2 Starters + Main Course + Dessert 50 €

Starters + Main Course\* 33 €

Main Course + Dessert\* 30 €

*\*Served from Monday to Friday lunch*

*(Excluding holidays and Special Events)*

Children menu (until 10 years old)

Main course + Dessert 21 €

Fish from the day's, Meat or poultry from  
our producers

Accompanied by our vegetables from the  
garden /Potatoes from Pas-de-Calais

Starter 14 €

Main course 21 €

Cheese 12 €

Dessert 11 €

## Starters

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Beluga Black Lentils from Chez Amaury Fardel, Artisanal Blinis, Lemon Fleurette

Tartine Croustillante, Marinated Sardines, Seaweed Butter, Sardine Soup

Carpaccio of Scallops, Textured Cauliflower

Poached organic egg at 65°, Mushroom soup, Raw and cooked mushrooms

## Main Courses

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Boulonnais lamb cooked for 7 hours, Semolina with herbs, couscous vegetables

Beef tongue cooked in white port, Espuma, Touquet ratte potatoes and stock

Roasted pumpkin, Praliné with Grué Cacao, pumpkin cream, pickles, pumpkin oil

Sea bass in a flat parsley crust, Linguini cooked with peach shellfish

Pan-fried red mullet, steamed samphire with poultry jus, Autumn cabbage composition

## Desserts

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Mes choux 'Signature by CD' Dark chocolate, Bourbon vanilla, Arabica coffee

Saint-Honoré' tartlet, praline, creamy vanilla ice cream

Gourmet Intense Dark Chocolate, Chocolate Grué, Praline

Crunchy Figs in marmalade, soft pistachio, homemade pistachio ice cream

Plate of mature cheeses 'Maison Philippe Olivier', Seasonal Chutney

## Les Plats Canailles, Local recipes, Signature dishes...

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### A culinary journey between Modernity and Classicism

Blanquette of Veal from my Grandmother Félicie 38 €

Fish matelote, homemade noodles, vegetables and Riesling sauce 42 €

Matured sirloin steak 300grs, Béarnaise sauce, home fries 74 €

Vol au Vent Veal Ris with Mushrooms of the moment 48 €

### **Dessert To Share**

Caramelised apple clafoutis with bourbon vanilla ice cream 14 € / personne

**To be ordered at the beginning of the meal**