

SIGNATURE MENU

Christophe Dufossé, offers you a unique experience of discovering his signature creations
The inspiration of the Chef is based entirely on the abundance of biodiversity

"the portions are adapted to the size of the menu"

4 course Menu
190 €, excluding beverages

6 course Menu
220 €, excluding beverages

North Sea crab
Steamed Sea weed, STURIA Caviar, Yuzu cream, Aioli
Bouillabaisse water jelly....

Côte d'Opale Razor Clams
Like a "Surf & Turf", Local beer foam
Pickled chanterelles, iodized samphire, Busnes' confit shallots...

Flamed French Langoustine XXL
Smoked Haddock "JC David", STURIA Caviar
Hauts de France caramelised Onion Marshmallow
Ratte du Touquet potatoes with Safran

Salt crusted Fennel bulbous
Lightly roasted in the herbs infused chicken glaze
Parmigiano Reggiano & fresh Truffle shavings
Garden Walnuts caramelised in salted butter

French Beef
Smoked on the herbs from the Château's Garden, hay reduction sauce
Beef & Oyster tartar, iodized consommé
Celery root, Fresh truffle

The great chocolate Souffle with 72% "Araguani" chocolate
Bitter cocoa sorbet
Milk chocolate sauce, touch of Espresso