CHÂTEAU
LAFAURIE-PEYRAGUEY

1ER GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE •

Offre Saint Sylvestre

Hôtel & Restaurant
LALIQUE

2018

RELAIS & CHATEAUX

New Year's Eve Menu

December 31st, 2018

Bazas carrots, crémeux with comté cheese
and Alba truffles

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Marbled scallops, kumquat and yuzu fruit with a 1988 vintage
Bouillon with saffron

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Turbot fillet, celery and Pyrenean peanuts
Jus flavoured with vin jaune aged in a Sauternes barrel
"Insolite boisé"

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Jerusalem artichoke leather with ceps, smoked foie gras
Mushroom infusion with tonka aroma

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Venison loin in a cereal crust, cranberry variation
Cherry Marnier sauce

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Piedmont hazelnuts in a crispy crust,
white truffle sauce and woodruff cappuccino

€ 205

including a glass of Deutz champagne served as an apéritif

New Year's Day Menu

Lunch January, 1st 2019

Seared duck foie gras
Confit 12 hours with unusual Sauternes
Tatin of quince and juice of his brandy
or
Red beet tartar
Ewe and queen of the wolves, quail egg

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Breton lobster
"Caribbean" way, creamy rum angostura
or
Hake from St Jean de Luz,
Gremolata and sparkling leeks from grilled vines,
Angelica vinaigrette

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Milk-fed veal in black crust
Butternut timbale and pecan nuts, juice at Sancho Bay
Or
Royal hare
Sour quince purée
Chestnuts from Gironde

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Pine cone
Freshness of a broth with hyssop
Cardamom white cheese sorbet
Or
Pear from the Landes
Confit with heather, parsnip and yoghurt
Honey vinegar sorbet

€ 135

including a glass of Deutz champagne served as an apéritif

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