



CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •

SUMMER MENU
2020
RESTAURANT LALIQUE





Menu Terroir du Sauternais

Interpretation of vintage 2016 in Aerni's way

Painters palette vegetables and summer fruits,
« Fennel and verbena insolite »

Roasted old tomatoes varieties in leaf of wines,
Lime basil and tomato water

Beluga black lentils,
Kumquat Espelette pepper emulsion

Lemon and caviar crispy nuts,
Lime gin sorbet

95 € TTC : 3 courses with desert

Or

115 € : 4 courses with desert

Or

135 € TTC : full menu



Menu Grain Noble

Beef tartare from Bazas city, summer's truffel

St Jean de Luz, hake, Sauternes patisson,
« Edelflower Insolite »

Roasted old tomatoes varieties in leaf of wines,
Lime basil and tomato water

Gascon pig smoked over wine shoots,
Sand carrots, sorcerers seasoning

"Nectavigne" peach and blackberry,
Cucumber and vanilla

95 € TTC : 3 courses with desert

Or

130 € TTC : 4 courses with desert

Or

165 € TTC : full menu



Menu Sieur Peyraguey

(Served in 1 hour on lunch time only, except Saturdays, Sundays and bank holidays)

3 courses menu from the market

65€

Drinks including
(water, coffee, wine 12cl)



Menu Sauternais des Jeunes

- Except Saturday evening on reservation only -
Reserved for at least 40 years

Four-course menu including a SweetZ cocktail and three 6cl glasses of wine

95€ TTC