



CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

• HÔTEL & RESTAURANT LALIQUE ★★★★★ •

« La Terrasse de Lafaurie »

Offers world cuisine based on the "OFYR" brazier and the "BASTARD" barbecue, with a menu overseen by two-starred chef and Meilleur Ouvrier de France Jérôme Schilling, world champion at the Bocuse d'Or.

The menu is influenced by the sharing of local produce and vegetables.

To accompany these evenings of sharing, a concert is organized every Wednesday evening at the restaurant « La Terrasse de Lafaurie » with a different group each week.

LALIQUE



Champagne
DEUTZ
AY- FRANCE



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TRAVEL AROUND OFYR BRASERO

Starter, main and dessert 39 €

Starter

Mushroom Fricassée, walnut espuma and perfect egg

Main

Duck breast marinated with smoked paprika, sherry vinegar shallots, and herb yogurt

All our dishes are served with vegetables and potatoes to share, cooked with the brasero OFYR.

Dessert

Hot cookie Dulcey chocolate and hazelnut, vanilla ice cream

Please note that the menu and dishes are given as a guide only and may change according to availability and seasonality.

Selon les dispositions régies par le décret N°2002-1465 en date du 17 décembre 2002, le Château Lafaurie-Peyraguey et ses fournisseurs garantissent l'origine des viandes bovines de France. Prix nets, service compris. La liste des allergènes est disponible sur simple demande



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LA CARTE AUTOUR DU BRASERO OFYR

Starters

Crispy octopus, avocado and lime, Thai dressing **22 €**

Bazas beef tartar, Comté cheese mousse and slow-cooked egg **26 €**

Hake accras, Ponzu sauce and Mizuna **24 €**

Fishes

Grilled cuttlefish, candied lemon and piquillos **32 €**

Pyrenean trout, colored courgettes and Sauternes verjuice **32 €**

Grilled and glazed octopus, smoked corn and chorizo from Bigorre **34 €**

Our fishes are served with spätzle and pesto de Gênes.



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Meats from Remy Levilly

Duck breast, shallots **35 €**

Veal chop, purple garlic candied in rosemary (to share) **95 €**

Veal liver deglazed with shallots & vinegar, raspberry from Tursan **36 €**

Glazed suckling pig with polenta and verbena **38 €**

Our meats are served with spätzle and royal curry.

Desserts

Selection of cheese **16 €**

Brasero roasted pineapple, caramel & pecan, vanilla ice cream **12 €**

Duo of vine peaches and burnt yellow peaches, rosemary sorbet **14 €**