



CHÂTEAU
LAFaurie-PEYRAGUEY
1^{ER} GRAND CRU CLASSÉ
SAUTERNES
· HÔTEL & RESTAURANT LALIQUE ***** ·

“The Terrace of Lafaurie”

Propose a world-inspired cuisine centered around spices, using the OFYR fire pit and The Bastard barbecue, with a menu overseen by Chef Jérôme Schilling, a two-Michelin-starred chef, Meilleur Ouvrier de France, and Bocuse d’Or World Champion.

“The menu is influenced by a sharing-style cuisine focused on vegetables and products sourced from my market gardeners, farmers, and breeders. »

To complement these convivial evenings, a concert is organized every Wednesday night at the restaurant “The Terrace of Lafaurie” at Château Lafaurie-Peyraguey, featuring a different band each week.

LALIQUE



Champagne
DEUTZ
AY - FRANCE



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“Journey Around the OFYR Fire Pit”

Starter, main course, and dessert : €39

Starter

Alsace

Grilled white asparagus, elderflower and a light mustard mayonnaise.

or

Paris

Guinea fowl croque-monsieur, savory and baby greens.

Main Course

India

Black pork collar from Bigorre, marinated for 48 hours in tandoori spices and slow-cooked.

or

Singapore

Banka trout marinated in satay, with sesame cabbage salad.

All our dishes are served with vegetables and potatoes cooked on the OFYR fire pit, designed for sharing.

Dessert

New York

Hot cookie with hazelnut and Dulcey chocolate, intense vanilla ice cream.

or

France

Ciflorette strawberries, pistachio praline, and strawberry Sauternes sorbet.

LALIQUE



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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