



CHÂTEAU
LAFAURIE-PEYRAGUEY

1^{ER} GRAND CRU CLASSÉ
SAUTERNES

· HÔTEL & RESTAURANT LALIQUÉ ***** ·

A LA CARTE OFYR FIRE COOKING

Starters

Aquitaine: Smoked burrata, STURIA caviar and red pepper tapenade **28 €**

Peru: Sea bream ceviche with citrus, chili and herbs **24 €**

Greece: Feta salad with cherry tomatoes and fresh mustard leaves **20 €**

Fish

Martinique: Grilled cuttlefish, island-style sauce with preserved lemon and piquillo peppers **32 €**

Peru: Marinated pollack with chimichurri, tomato and cucumber salsa **34 €**

Meat

Gironde: Bazas beef steak with shallots, Lafaurie sauce **44 €**

Morocco: Roasted veal chop, rosemary confit garlic, Ras el Hanout dipping sauce
95 € / 2pers.

Provence: Confit pork belly, herb yogurt and South-East spices **39 €**

Our fish and meat dishes are served with Alsatian-style pommes dauphines.

Desserts

La Réunion: Brazier-roasted pineapple, vanilla ice cream, caramel and pecans **12 €**

France: Peach, verbena and Sauternes, with yuzu-lemon sorbet **14 €**

Cheese by Laetitia Gaborit, "Meilleur Ouvrier de France" :

Selection of the moment : **15 €**

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

Prix nets, service compris.