



CHÂTEAU  
LAFAURIE-PEYRAGUEY  
1<sup>ER</sup> GRAND CRU CLASSÉ  
SAUTERNES  
· HÔTEL & RESTAURANT LALIQUE \*\*\*\*\* ·

## Restaurant

### “The Terrace of Lafaurie”

Proposes 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 Terrasse of Lafaurie” at Château Lafaurie-Peyraguey, featuring a different band each week.

#### **For appetizer to share:**

Around the world tapas assortment (feta with rosemary, octopus with Thai sauce, blood sausage of Galabre, feta cheese with fresh herbs and tomatoes mezze).

18 €

#### **The Cheese of Laetitia Gaborit « Meilleur ouvrier de France »:**

Selection of three cheeses of the moment.

15 €

LALIQUE



Champagne  
**DEUTZ**  
AY - FRANCE



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“Journey around the OFYR brazier”

**Starter, main course, and dessert: €39**

### **Starter**

#### **Italy:**

Melon soup with cucumber and *Noir de Bigorre* ham.

### **Main Course**

#### **Spain:**

Smoked *Pimentón* duck breast, tomato yogurt.

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

### **Dessert**

#### **France:**

Ciflorette strawberries, pistachio praline, and strawberry Sauternes sorbet.

LALIQUE



Champagne  
**DEUTZ**  
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