



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

“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 Fire Pit”

Starter, main course, and dessert: €39

Starter

Japan

Duck tataki, Goma-ae style vegetables and Okonomiyaki mayonnaise.

Main Course

India

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

France

Ciflorette strawberries, pistachio praline, and strawberry Sauternes sorbet.

LALIQUE



Champagne
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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