



CHÂTEAU
LAFAURIE-PEYRAGUEY
1^{ER} 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 €

Duck heart with parsley and black garlic condiment

10 €

LALIQUE



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

"Journey around the OFYR brazier"

Starter, main course, and dessert: €39

Starter

Sweden:

Pyrenean trout and beetroot gravelax, herb yogurt and mustard seeds.

Main Course

India:

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

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

Dessert

Argentina:

Crispy financier and coconut sorbet, mate cream, and a play on raspberries.

LALIQUE



FONDÉ EN 1838
Champagne
DEUTZ
AY - FRANCE