

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



FONDÉ EN 1838
Champagne
DEUTZ
AY - FRANCE

“Journey around the OFYR brazier”

Starter, main course, and dessert: €39

Starter

Spain:

Assorted heritage tomatoes, red fruits and smoked Burrata.

Main Course

India:

White tuna marinated in madras Curry with colored pepper condiment.

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