



L'ORANGERIE

RESTAURANT FRANCO ITALIEN



Chateau de l'epinay's team wishes you our warmest welcome!

Our chef Gregorio offers you dishes inspired by his native home country, Italy, based on local products. Engaged in a kitchen filled with healthy, rich and seasonal flavours, you will find it when the season permits, fruits and vegetable on your plats from our garden, as well as a selection of vegetarians and vegan dishes.

FIRST COURSE

PEPPERED FOIE GRAS - 17€

Composed of a little season salade, spiced bread et bio figs jam

GRILLED OCTOPUS - 16€

Octopus tentacles; chicory, avocado, seeds et spicy olive oil

ITALIAN STYLED CHARCUTERIE BOARD - 15€

Charcuteries, cheese, oven baked goat cheese toast and pickled vegetables



BURRATA SALADE - 14€

Baby spinach, rocket, cherry tomatoes, pickled tomatoes, cashew nuts et balsamic sauce



BRESAOLA CARPACCIO - 11€

Cured and salted beef, rocket and parmesan shavings



DISHES

RUMP STEAK - 23€

(Local provenance : Saint germain des Pres)
Served with a creamy gorgozola sauce and their home made french fries

GRIDDLE-STYLE KING PRAWNS - 23€

Grilled king prawns accompanied with a salade

VEGAN SALADE - 17€

Beets hummus, lentilles, seasonal vegetables, salad, avocados, tomatoes and dried fruits



LINGUINE AL PESTO - 16€

Home-made pesto with grilled pine nuts

GNOCCCHIS WITH SMOKED SCAMORZA - 15€

Smoked cheese, tomato sauce and eggplant

LARGE PLATE OF VEGETABLES - 15€

Accompanied with oven baked Sainte maure de Touraine goat cheese toasts and pistachios

DISH OF THE DAY

Suggestion of the chef



SIDE DISHES

FRENCH FRIES WITH GORGONZOLA - 6€

Chef's speciality

COMPOSED SEASON SALAD - 5€

Salad et crunchy raw vegetables

VEGETABLE PLAT - 6€

Grilled Vegetables



DESSERTS

CHEESE BOARD - 13€

Accompanied with salad, nuts and Bio figs Jam

STRAWBERRY SOUP - 8€

Accompanied with Madagascar vanilla bean's ice cream

MILLE-FEUILLE CARAMÉLISÉ - 9 €

Crème chocolat et noisettes, fruits de saison



TRADITIONAL TIRAMISU - 8€

The speciality of the chef, a "must"



CREMET D'ANJOU - 8 €

Served with a home-made berry coulis

PANNA COTTA - 7 €

With it's home-made coulis of the day

LIME AND STRAWBERRY SORBET - 5€

With the possibility of an alcohol shot - 7€



KIDS' MENU

DISHES - 9 €

Parmesan's Tagiatelle

Tagiatelle with cherry tomatoes, tomato sauce and parmesan

Chicken filets served with french fries



DESSERTS - 4 €

choice of ice cream: vanilla, chocolate and strawberry

