

Food menu



Our chef, Marouane El Ghouasli, and his team mainly use herbs from our kitchen garden.

ON THE GO

Cambes farm charcuterie platter	18.
Gourmet platter charcuterie from Cambes Farm and regional cheeses	25.
Regional cheese platter ✓	21.
Burrata from Maison Burdigala ✓ basil oil, tomato condiments, roasted pine nuts	12.
No. 3 oysters from the Banc d'Arguin, supplied by La Cabane d'Hortense served with lemon	
6 oysters	14.
9 oysters	20.
12 oysters	26.

STARTERS

Chilled yellow zucchini velouté ✓ Raspberry vinaigrette, toasted almonds	18.
Veal carpaccio Fromage blanc sauce with capers, anchovies and mustard seeds	20.
Heirloom beef tomato ✓ Candied for twenty-four hours with aged balsamic vinegar, Burdigala stracciatella, basil oil	21.
Bluefin tuna tartare Grilled peppers, fresh coriander, redcurrants, grapefruit gel	22.

MAIN COURSES

Orecchiette with yellow zucchini ✓ Ossau-Iraty cheese smoked over vine cuttings, pumpkin and mint praline, fresh herb shoots	25.
Confit pork belly braised baby gem lettuce, grilled shallot, piquillo pepper condiment, rich jus	29.
Line-caught grilled hake fresh green peas, fennel, herb glaze	30.
Octopus tentacle with Xipister miso-glazed aubergine, mint, preserved lemon	31.
Landes duck breast crispy polenta, cherry condiment, charred corn, rich jus	32.
A dish to share featuring meat or fish selected according to availability, served with a seasonal accompaniment	100.

CHEESE

Regional cheese platter ✓	15.
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Children's menu

Up to 12 years old	18.
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Main course : Hake or poultry served with homemade pommes dauphines

Dessert : 2 scoops of ice cream (choice of flavors)

DESSERTS

Candied strawberries ✓ in vanilla-infused olive oil, fromage blanc, muesli, strawberry gel, strawberry sorbet	15.
Profiteroles-style ✓ choux pastries, hazelnut cream, milk chocolate, vanilla ice cream, chocolate sauce, toasted hazelnuts	15.
Honey-roasted apricot ✓ almonds, agastache infusion with Calvados and miso ice cream	15.
Tiramisu ✓ coffee sponge, mascarpone cream, caramel tuile, cocoa nibs	15.
Selection of homemade ice creams and sorbets ✓	
1 scoop	4.
2 scoops	7.
3 scoops	10.

Chef's selection menu

49.

Crispy barigoule-style artichokes ✓ fromage blanc with fresh herbs	
or	
Chilled yellow courgette velouté ✓ raspberry vinaigrette with roasted almonds	
Confit pork belly braised baby gem lettuce, grilled shallot, piquillo pepper condiment, rich jus	
or	
Line-caught grilled hake fresh green peas, fennel, herb glaze	
or	
Orecchiette with yellow courgette ✓ Ossau-Iraty cheese smoked over vine cuttings, pumpkin and mint praline, fresh herb shoots	
Honey-roasted apricot ✓ almonds, agastache infusion with Calvados and miso ice cream	
or	
Tiramisu ✓ coffee sponge, mascarpone cream, caramel tuile, cocoa nibs	
or	
Regional cheese platter (+ €5) ✓	

✓ Vegetarian dishes

CHÂTEAU
LEOGNAN



A côté du vin