



To Start

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream - Signature dish	€ 102
Ocean terrine of "Gillardeau" special oyster - Signature dish	€ 96
King prawns with a taste of Polynesia	€ 92
Edible crab in a delicate jelly, fresh almond, lemon thyme and apricot condiment	€ 94

Enjoy Our Dishes

Lightly smoked european pollock with caviar "ossetra" sauce - Signature dish	€ 118
Mediterranean bluefin tuna belly, candied fennel and lacto-fermented raspberries	€ 102
Brittany lobster blanquette and baby vegetables, green beans and shimeji - Signature dish	€ 114
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - Signature dish	€ 116
Grilled "wagyu" beef, savora condiment and pastrami jus	€ 106
Farm-raised pigeon roasted, salsify tatin, ceps and verbenas jus	€ 104

Cheese, Sweet & Dessert

Discover the great cheeses of France	€ 40
Rose ice cream in crisp tulip shell with crystallized rose petals - Signature dish	€ 37
Burgundy blackcurrant and basil in crispy nougatine	€ 37
Praline chocolate crisp, fresh tangy raspberries and hazelnut ice cream	€ 37
Carrot cake, kalamansi panna cotta and brioche ice cream	€ 37



Enjoy the Poetry of Our Menus

To start

Floating island served with " Kristal" caviar, black garlic jelly and horseradish cream
- **Signature dish**

or

Edible crab in a delicate jelly, fresh almond, lemon thyme and apricot condiment



Appreciate our dishes

Mediterranean bluefin tuna belly, candied fennel and lacto-fermented raspberries

Brittany lobster blanquette and baby vegetables, green beans and shimeji - **Signature dish**

Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes
- **Signature dish**

Grilled "wagyu" beef, savora condiment and pastrami jus



Discover the great cheeses of France



Sweet & dessert

Burgundy blackcurrant and basil in crispy nougatine
or

Carrot cake, kalamansi panna cotta and brioche ice cream

*Beautiful scents, tastes and flavor for a beautiful meal
especially prepared for you by Jean-Michel Lorain & Alexandre Bondoux*

“Grand Menu” Jean-Michel Lorain : appetizer, 4 courses, cheeses and 1 dessert
€ 320 or € 450 including wine pairing

Menu “Gourmand” : appetizer, 3 courses, cheeses and 1 dessert
€ 265 or € 380 including wine pairing

Menu “Découverte” : appetizer, 2 courses, cheeses and dessert
€ 235 or € 330 including wine pairing
The Menu Découverte is served every day
except on saturday evening and public hollydays

Food and wine pairing based on a glass of 8 cl wine per dish
Last order for “gourmand” and “grand menu” : 1.30 pm and 8.45 pm



LUNCH

To start your lunch...

Ocean terrine of "Gillardeau" special oyster - **Signature dish**

or

King prawns with a taste of Polynesia

And to follow choose your main course

Lightly smoked european pollock white wine sauce

Skate wing served in a spicy coconut milk and cumbawa broth, with sun-dried tomatoes and wok-tossed spring vegetables

Farm-raised pigeon roasted, salsify tatin, ceps and verbena jus

Homemade pork blood sausage, old fashioned mashed Potatoes - **Signature dish**

Sweets & desserts

Rose ice cream in crisp tulip shell with crystallized rose petals - **Signature dish**

or

Praline chocolate crisp, fresh tangy raspberries and hazelnut ice cream

appetizer, 1 course and 1 dessert
for lunch, from Wednesday to Friday except public holidays
€ 112 or € 175 including wine pairing

appetizer, 2 courses and 1 dessert
for lunch, from Wednesday to Sunday except public holidays
€ 132 or € 200 including wine pairing*

Food and wine pairing based on a glass of 8 cl of wine per dish

GOURMET'S CHILDREN MENU *Served to children below 12 years old*

One starter complimentary by our Chef

Main course or half main course choose from our « à la carte »

One dessert complimentary by our Chef

The price of the menu will depend on the main course or the half main course choosen



My entire team and I will be honored to welcome you to our world of flavours.

The history of this house is linked to the history of our family for three generations and I am particularly happy and proud to see this saga continue, since Alexandre, my nephew, is now assisting me in the kitchen and participates with talent in the development of our new creations.

We draw our inspiration from the seasons, our travels and everything in between. In other words, we want to share our love of the beautiful products, market, gardeners, breeders, fishermen and other talented craftsmen that make our job possible every day

Our work is also part of the greatest respect for our environment and the absolute necessity to preserve, more than ever, biodiversity

For me the genius of a chef is to express all his creativity without ever losing the magic of his work. of the product, its taste, its texture, its aromas...

Discovering, tasting, happiness to share a good time with loved ones, will sure make emotion and magic.



La Côte Saint-Jacques & Spa *****
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