

## TO START

Floating island served with "Persicus" caviar, black garlic jelly and horseradish cream - <b>Signature dish</b>	€ 102
Ocean terrine of «Gillardeau» special oyster - <b>Signature dish</b>	€ 89
Pan-fried foie gras, artichoke and endive compression, Burgundy truffle sauce	€ 96
Edible crab in a delicate jelly, pesto with flowers from our garden and "flavor king" plum	€ 96

## ENJOY OUR DISHES

Lightly smoked european pollock with caviar "ossetra" sauce - <b>Signature dish</b>	€ 118
Zander fillet and black trumpets like a "pochouse" with white Alba truffle	€ 112
Pan-fried scallops with saffron, corn cob and smoked leek	€ 108
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - <b>Signature dish</b>	€ 112
Venison fillet, chesnuts and chanterelles stew, pine flavoured sauce	€ 102
Roasted farm raised pigeon, beetroot fruit paste, verbena condiment and puffed amaranth	€ 98

## CHEESE, SWEET & DESSERT

Discover the great cheeses of France	€ 38
My version of Mille-feuille with three light custards in tribute to "Michel Lorain" - <b>Signature dish</b>	€ 36
Variation of our honey's hives	€ 36
Coconut bavarian cream, light jasmin custard and exotic fruits	€ 36
Starry autumn tree, banana, sesame and stracciatella ice cream	€ 36

## ENJOY THE POETRY OF OUR MENUS

### To start

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

Edible crab in a delicate jelly, pesto with flowers from our garden and "flavor king" plum



### Appreciate our dishes

Zander fillet and black trumpets like a "pochouse" with white Alba truffle

Pan-fried scallops with saffron, corn cob and smoked leek

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

Venison fillet, chesnuts and chanterelles stew, pine flavoured sauce



### Discover the great cheeses of France



### Sweet & dessert

Coconut bavarian cream, light jasmin custard and exotic fruits  
or

Variation of our honey's hives

*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 € 295 or € 415 including wine pairing
Menu "Gourmand" :	appetizer, 3 courses, cheeses and 1 dessert € 245 or € 350 including wine pairing
Menu "Découverte" :	appetizer, 2 courses, cheeses and dessert € 215 or € 305 including wine pairing

The Menu Découverte is served every day except on saturday evening,  
eve 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

Pan-fried foie gras, artichoke and endive compression, Burgundy truffle sauce

And to follow choose your main course

Lightly smoked european pollock white wine sauce

Zander fillet and black trumpets like a "pochouse" with Burgundy truffle

Roasted farm raised pigeon, beetroot fruit paste, verbena condiment and puffed amaranth

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

Sweets & desserts

My version of Mille-feuille with three light custards in tribute to "Michel Lorain"- **Signature dish**

or

Starry autumn tree, banana, sesame and stracciatella ice cream

appetizer, 1 course and 1 dessert  
for lunch, from Wednesday to Friday except eve and public holidays  
€ 99 or € 158 including wine pairing

appetizer, 2 courses and 1 dessert  
for lunch, from Wednesday to Sunday except eve and public holidays  
€ 120 or € 187 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.



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