



L'AUBERGE DU
VIEUX CHÂTEAU
CABRIS - FRENCH RIVIERA

MARKET MENU 62 €

STARTER - MAIN DISH -
DESSERT
CHEESE SUPPLEMENT 15 €

STARTER - MAIN DISH
OR MAIN DISH - DESSERT 50 €

MAIN DISH ONLY 38 €

DISCOVERY MENU 88 €

MARBLED FOIE GRAS FROM
THE SOUTH WEST WARM
BRIOCHE, MANGO CHUTNEY,
ST GERMAIN AND FRESH MINT.

PETIT POIS VELOUTÉ,
ASPARAGUS FROM THE VAR,
EGG COOKED AT 64 DEGREES
AND SMOKED LARDONS.

FILET OF FRENCH BEEF A LA
PLANCHA, BED OF MUSHROOMS
WITH PARSLEY, WINE SAUCE.

CHEESEBOARD SERVED WITH
FRESH SALAD AND ARTISAN
JAM.

CHOICE OF DESSERT

*THE MENU IS FOR ALL GUESTS
AT THE TABLE*

CHILDREN'S MENU 22 €

STEAK MINCED BY US
OR FISH FILET

MASHED POTATOES OR
SEASONAL VEGETABLES

CHUNKY CHOCOLATE COOKIE
AND KINDER BUENO ICE CREAM

MENU

ENTREES

MEDITERRANEAN SEA BASS CEVICHE WITH COCONUT, GINGER, LEMON
AND YOUNG SPRING VEGETABLES.

MARBLED FOIE GRAS FROM THE SOUTH WEST WITH CRANBERRIES,
WARM BRIOCHE, MANGO CHUTNEY, SAINT GERMAIN AND FRESH MINT.

PETIT POIS VELOUTÉ, ASPARAGUS FROM THE VAR,
EGG COOKED AT 64 DEGREES AND SMOKED LARDONS.

BRETON LANGOUSTINE GRATINE, TARRAGON AND COMTÉ CHEESE
MATURED 18 MONTHS.

MEAT DISCHES

BONED PORK SHANK COOKED SEVEN HOURS, NEAPOLITAN PACCHERI PASTA
AND A JUS OF STRACCIATELLA CHEESE.

FILET OF FRENCH BEEF A LA PLANCHA, BED OF MUSHROOMS WITH PARSLEY,
WINE SAUCE.

RED LABEL GUINEA FOWL SUPREME WITH TRUFFLE, CRISPY FRIED POLENTA
AND VIN JAUNE SAUCE.

FISHERY DISCHES

MEDITERRANEAN JOHN DORY IN A CRUST OF MAPLE SYROP AND FRESH HERBS,
TOBIKO ROE AND A JULIENNE OF CRUNCHY VEGETABLES.

LIGHTLY FRIED SAINT PIERRE WITH DICED VEGETABLES, RAZOR FISH
MARINIÈRE AND A LIGHT CHAMPAGNE EMULSION.

CHEESEBOARD

CHEESEBOARD SERVED WITH FRESH SALAD, ACCOMPANIED BY ARTISAN JAM.

DESSERTS

APPLE PAN-FRIED IN ISIGNY BUTTER AND DRIED NUTS, BOURBON VANILLA ICE
CREAM AND A LIGHT PAIN PERDU MOUSSE.

GOURMAND SICILIAN PISTACHIO INSPIRATION WITH LATTE CARAMEL
CHOCOLATE.

LIGHT YUZU LEMON SUSPENSION, WILLIAM PEAR WITH VANILLA AND ORANGE
BLOSSOM FROM MANDELIEU.

DESSERT OF THE DAY