



BISTROT SAINT-JEAN

Starters

Black Pudding & White Pudding with seared prawns, three quinoa salad, coconut vinaigrette	€17
Foie Gras <i>au Torchon</i> (“in a towel”), with rhubarb chutney, brioche, season salad	€21
Platter of Oysters (6)	€21
Platter of Cold Cuts	€14

Main courses

Beef Tartar, carved by knife, with <i>pommes Pont-Neuf</i> (thick-cut fries), braised sucrine lettuce	€21
Veal Chop, roasted, with buttered green cabbage, parsnip chips	€27
Fish of the Day, with stewed vegetables, sauce vierge and piquillos peppers	€22
The Château’s own Potato Puff Pastry, with mushrooms and dried breast of duck, and its own season salad	€18

Cheeses

Platter of Local Cheeses	€8
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Our dishes MAY contain allergenic products.
For further information, please ask our waiters.
NET Prices are inclusive of VAT and service charge.
Our establishment does not accept cheques.



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Desserts

Homemade ice-cream & sorbets €7

Homemade dessert €8

Menu €32

Egg Perfect,
with white asparagus cooked three ways:
creamy, breaded and sautéed, with Nori seaweed jam

or

Foie Gras Royale,
with cream of pea soup, roasted hazelnuts and fried bacon



Cod in a Herb Crust,
with stewed vegetables and Maltese sauce

or

Guinea Fowl Supreme,
with bok choy cabbage sautéed in Espelette pepper
and red lentil mousseline



Platter of Local Cheeses

or

Your Choice of Homemade Dessert

MENU OF THE DAY

€19 (starter and main course) or €25 (starter, main course and dessert) per person, excluding drinks

SUNDAY BRUNCH

€55 per person

The restaurant is open for lunch from Sundays to Fridays and for dinner on Sundays and Mondays



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