



**LA CHAPELLE**  
RESTAURANT

*4 Courses Menu 155€*

*5 Courses Menu\* 195€*

**Amuse Bouche**

**Green Asparagus**

Morels

Carnaroli rice mousse

Yellow wine cream with curry and walnuts

**Grilled Yellowtail**

Celtuce lettuce, red meat radish

Tiger's milk with black olive

Vegetable emulsion

**\* Lobster Tail**

Spring vegetables

Baeri reserve caviar

Champagne sauce

**AOP Chicken from Bourbonnais region**

Cuttlefish and seared foie gras

Baby artichoke, leeks

Iodized chicken jus

**\* Ripened Cheese Platter**

From "Le Comptoir aux Fromages" in Montluçon

*(Extra charge on the 4 Courses Menu: 19 €)*

**Pre-Dessert**

**Hibiscus infused rhubarb**

Vanilla milk pearl tapioca risotto

Strawberry cream

Tasmanian pepperberry

Or

**Grand Cru cocoa blossom**

Fresh herb crèmeux, gianduja

Tart kumquat

Dark chocolat sorbet

Menu for the entire table.

For children under 12, half portions are available at 50% off.

Our dishes may contain allergenic ingredients. This information is available from our service staff. All our meats are of French origin.

Net prices, VAT included, service included.



*Plaisir Menu 130€*

**Amuse-Bouche**

**Green Asparagus**

Morels  
Carnaroli rice mousse  
Yellow wine cream with curry and walnuts

**AOP Chicken from Bourbonnais region**

Cuttlefish and seared foie gras  
Baby artichoke, leeks  
Iodized chicken jus

**Pre-Dessert**

**Hibiscus infused rhubarb**

Vanilla milk pearl tapioca risotto  
Strawberry cream  
Tasmanian pepperberry  
Or

**Grand Cru cocoa blossom**

Fresh herb crèmeux, gianduja  
Tart kumquat  
Dark chocolat sorbet

**Wine Pairing**

|           |      |
|-----------|------|
| 1 glass   | 19€  |
| 2 glasses | 37€  |
| 3 glasses | 55€  |
| 4 glasses | 73€  |
| 5 glasses | 91€  |
| 6 glasses | 109€ |

