



BISTROT BEAUPIN

DINING MENU

DISCOVERY

MENU - 5 STEPS

" PAUL SÉDILLE "

— 59€ —

MENU - 7 STEPS

" LE CHÂTELAIN "

— 79€ —

To start the journey

L'Oignon - 19€

Halfway between Mom's Tajine & the Onion Soup from the Broth

The Capuccishroom - 21€

Creamy Mushroom, Pickled Chanterelles with Cider Vinegar, Guanciaie Foam, Perfect Egg

The Chicken, like a Tajine - 21€

In puff pastry, samphire salad, reduced broth with black cardamom

The Scallop - 25€

Snackées, salade de salicorne & Emulsion de Guanciaie & Bergamote

The Soup of the Moment - 15€

Creamy Pumpkin Soup, Greek Feta AOP, Roasted Piedmont Hazelnuts

Main course

The Poultry - 27€

Farm-raised Poultry Ballotine, Fine Mushroom Stuffing, Large Cep Mushrooms & Carrots with Cumin

The Monkfish 'in medallion' - 32€

Wild-caught from our shores, Leek Cream with Curry, Cumin Carrots & Citrus Supreme

The Red Tuna - 34€

Tataki-style, Black Cardamom Cream, Tuna Jus, Roasted Cauliflower

The Beef Tenderloin - 41€

A modern take on Rossini: Karentika, Reduced Jus, Foie Gras Foam

Delicacies of the day - 12€

by Romane Gilly

par Chef Jidi Jidi



CHÂTEAU BEAUPIN
HOTEL & RESTAURANT