



**Les Secrets**  
**Château Pey La Tour**

Hôtel - Restaurant - Séminaires - Réceptions



**CAVIAR STURIA VINTAGE**

10€ per 5g

Treat yourself with the real caviar of Nouvelle-Aquitaine, from aquaculture farms located a few kilometers from our restaurant



RESTAURANT  
SAVOUREUX

Our meat comes from herds born, raised and slaughtered in Europe.

The list of allergens can be consulted on request from our teams.

Our prices are indicated including all taxes and service, excluding drinks.

**TO SHARE FOR THE APERITIF**

Board of Serrano ham matured for 9 months 15€  
Board of semi-cooked foie gras 50g, seasonal chutney 19€

**STARTERS**

**ARANCINI 13€**

Rice croquette in risotto with saffron and local country hard cheese, piquillos sauce and vegetable salad

**MACKEREL 15€**

Marinated and semi-cooked, smoked fresh goat cheese, peas and radishes salad with sesame

**ARTICHOKE 16€**

Artichoke salad, minced slices of foie-gras, pomegranate balsamic vinegar and artichoke crisps

**VEAL « VITELLO TONNATO » 16€**

Marinated and roasted breast, black garlic and tuna mayonnaise, capers leaves

**MAIN COURSES**

**STONE BASS 27€**

Sepia ink wheat risotto, mangetout peas, « rougail » sauce and confit ginger

**RETURN OF FISHING 30€**

Confit back of fish with « vin jaune » and walnuts, roasted asparagus and morels, crumble of nuts « from Perigord », sauce with « vin jaune »

**LAMB 28€**

Confit shoulder, mint labneh, green peas stir fry, chickpeas with pomegranate and meat juice

**CHAROLAIS BEEF 29€**

Steak 200g, confits small potatoes, seasonal vegetables, spices meat juice and homemade ketchup

**DUCK FOIE GRAS PAN FRIED 50GR EXTRA COST 9€**

**HOT DOG... BUT VEGETARIAN... 21€**

Homemade milk roll, marinated young carrot, coleslaw, mayonnaise with smoked paprika. Served with braised heart of lettuce

**CHEESE & DESSERTS**

**THE CHEESES 12€**

Our selection of five mature cheeses

**HAZELNUT 12€**

Almond and hazelnut biscuit, hazelnut praline, blackcurrant cream, nut ganache and hazelnut ice cream

**STRAWBERRY 12€**

Strawberry tartlet with vanilla diplomat cream, strawberries and basil confit, fresh strawberries, lemon and basil sorbet

**CHOCOLATE 12€**

Cacao shortbread, ginger and dark chocolate cream, milk chocolate whipped cream, yuzu gel and cacao sorbet

**PEA 12€**

Peas mini macaroons, raspberry gel, vanilla diplomate cream, mashed peas and raspberry sorbet