



Les Secrets
Château Pey La Tour

Hôtel - Restaurant - Séminaires - Réceptions



STURIA

STURIA OSCIETRA
CAVIAR

10€ for 5g

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

Logis
HOTELS
RESTAURANTS
DEPUIS 1948

RESTAURANT
SAVOUREUX

Our meat comes from herds born,
raised and slaughtered in Europe.
The list of allergens can be consulted
on simple request from our teams.
Our prices are indicated all taxes
included, service included and
excluding drinks.

FOR APERITIF, TO SHARE OR NOT...

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

STARTERS

CAESAR SALAD REVISITED 15€

Iceberg lettuce with minced marinated local chicken, sliced marinated Southwestern chicken, hard-boiled quail eggs, grilled guanciale, homemade Caesar sauce

IBERIAN WATERMELON 13€

Watermelon tataki, sliced Bellota ham chiffonade 36 months, melon balls marinated in mint, egg yolk confit

STUFFED ZUCCHINI 14€

Roasted zucchini stuffed with local goat cheese and candied lemon, virgin Iberian chorizo and tomatoes, parmesan and rosemary crumble

SEABASS 16€

Gravelax style with gin and lime, cucumber and stracciatella salad

MAIN COURSES

PORC FROM NOUVELLE-AQUITAINE 28€

Southwest pork pluma marinated with sweet spices, chopped peppers, snacked polenta, roasted almonds and aromatic herbs condiment, meat juice

RETURN FROM FISHING 29€

Snacked steak, tatin-style vegetable tian, potato espuma with garlic and basil

FEMALE DUCKLING 27€

Roasted fillet with peaches, mish-mash of seasonal green vegetables, rosemary meat gravy

SEA BREEM 27€

Grilled fillet, warm fregola salad with basil pesto, braised fennel and tomatoes, tomato sauce like gaspacho

VEGETARIAN CLUB 20€

Organic sourdough bread from Regain bakery just snacked, roasted eggplant and heirloom tomatoes, smoked local goat's cheese, pesto sauce

CHEESES & DESSERTS

CHEESES 12€

Our selection of 5 mature cheeses

APRICOT AND GOAT CHEESE 12€

Fresh local goat cheese cream on his Genoa bread with olive oil, compote and apricot sorbet

CHOCOLATE AND RASPBERRY 12€

Crispy Sacher biscuit, raspberry confit, Manjari dark chocolate ganache, cocoa sorbet

STRAWBERRY AND CUCUMBER 12€

Shortbread, whipped vanilla cream, strawberry and cucumber salad, lemon basil sorbet

PRALINE AND RUM 12€

Crunchy cabbage, crispy praline, Rum diplomat cream, milk chocolate sauce and vanilla macadamia ice cream