



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

Hôtel - Restaurant - Séminaires - Réceptions



**STURIA**

**CAVIAR**  
**STURIA OSCIETRA**

10€ les 5g

Faites vous plaisir avec  
le véritable caviar de  
Nouvelle-Aquitaine

**Logis**  
**HOTELS**  
**RESTAURANTS**  
DEPUIS 1948

RESTAURANT  
**SAVOUREUX**

# À LA CARTE

## 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

### SHIITAKE 13€

As a cappuccino, sautéed Jerusalem artichokes and shiitakes,  
creamy egg yolks confits, coffee crumble

### SQUASH 12€

Fine tart with mustard, japanese curry, balsamic whipped cream,  
balsamique vinegar from Bonini Vivace 3 years old

### SCALLOP 16€

Carpaccio with floral water, agrums caramel and slices,  
rice crisps with seaweeds

## MAIN COURSES

### BEEF 29€

Snacked Filet, Aligot purée made with Tomme cheese from Pyrénées,  
blackcurrant pepper and mustard, meat juice

### PIKE-PERCH 26€

Back filet « a la plancha », confits leeks and in tempuras, peanuts sauce

### RABBIT 25€

Saddle of rabbit and carrots roasted, mushroom purée,  
black garlic and five lemons sauce

### VEGETARIAN GREEK 20€

In Kebab way, pita bread, roasted mushrooms and celeri slices,  
chives and garlic cream, rocket salad and homemade french fries

## CHEESES & DESSERTS

### CHEESES 12€

Our selection of 5 mature cheeses

### CHOCOLATE 12€

Genoa bread with chicory,  
peanut crispy praline, Ghana 80% dark creamy chocolate  
and Whisky Moon Harbour, cappuccino ice cream

### CORN 12€

Shortbread, macadamia nut vanilla ice cream, corn chantilly,  
grilled corn praline and popcorn slivers

### BERGAMOT AND BLACK SESAME 12€

In tart, black sesame frangipane, bergamot cream and confit,  
black sesame ice cream