

Menus

Menu Carte Blanche in 7 courses at 119.00€

Menu only suggested for all the guests

Menu Découverte in 5 courses at 89.00€

Duck foie gras and plums,
smoked - mi-cuit, biscuit, plums and grapes texture, sourdough bread



Pike à la royale,
in roasted mousseline, Burgundy truffle, Burgundy juice, horseradish gnocchi, green oil



Pigeon, cocoa and trumpets, offal brioche,
served medium rare, cocoa and miso, trumpets and beetroot, juice and toasted offal brioche



Cheeses platter



Passionfruit soufflé

or

Roasted figs, honey from the Castle, Burgundy blackcurrant

Menu Terroir in 3 courses at 69.00€

Perrine snails,
in parsley, chervil cream, fresh cheese biscuit, savory, persinette sauce



Zander, nuts and celery,
candied, olive oil and lemon balm hollandaise, celery mousseline, peanut butter

or

Veal breast and corn, braised, in wheat raviole,
lovage and girolles like a sauce, stew of veal sweetbreads with quince



Passionfruit soufflé



Château Sainte Sabine

8 Route de Semur - 21320 SAINTE SABINE
Tél 03.80.49.22.01 - www.saintesabine.com



Lunch from 12.15pm to 1.30pm and dinner from 7.15pm to 8.30pm

Menus and Carte suggested each evening and Sunday for lunch
Brunch every Saturday from 11.30 to 2pm.

Lunch menu at 35€ (starter, main course, dessert) and 43€ (starter, main course, cheeses and dessert) from Monday to Friday
Restaurant closed on Wednesday for lunch from April to October ; on Monday and Tuesday from November to March

Carte

To start

Perrine snails, 33.00
in parsley, chervil cream, fresh cheese biscuit, savory, persinette sauce

Frogs and buckwheat, candied in brown butter, buckwheat risotto, 35.00
creamy potatoes, mustard shoots and peppered juice

Duck foie gras and plums, 38.00
smoked - mi-cuit, biscuit, plums and grapes texture, sourdough bread

Wood mushrooms, Morvan tomme and clementine, 33.00
fried, Morvan tomme espuma and clementine jam

The lake

Zander, nuts and celery, 38.00
candied, olive oil and lemon balm hollandaise, celery mousseline, peanut butter

Pike à la royale, 39.00
in roasted mousseline, Burgundy truffle, Burgundy juice, horseradish gnocchi, green oil

The farm

Veal breast and corn, braised, in wheat raviole, 42.00
lovage and girolles like a sauce, stew of veal sweetbreads with quince

Pigeon, cocoa and trumpets, offal brioche, 51.00
served medium rare, cocoa and miso, trumpets and beetroot, juice and toasted offal brioche

Fresh and matured cheeses platter 19.00

Gourmandises 19.00

Passionfruit soufflé

Gianduja crémeux and Morvan cazette, praliné ice cream

Roasted figs, honey from the Castle, Burgundy blackcurrant

All meat and poultry are of French origin and from raw products. Every course is homemade and prepared on site.