

# 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 mulled wine,  
smoked with beech wood - poached, pear with winter spices, sourdough bread



Arctic char, grand veneur sauce and horseradish  
poached, fregola Sarda, cranberries juice and chervil



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



Cheeses platter



Floating island cider caramel, Sobacha  
crème brûlée way, custard and tonka bean, buckwheat and mango

or

Citrus fruit cheesecake, coconut praliné, sheep  
mandarins, Tahitian vanilla, sheep's milk

## Menu Terroir in 3 courses at 69.00€

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



Zander, nuts and celery,  
meunière roasted, hollandaise, celery pommes Anna, peanut butter

or

Veal turnip from Bergeries garden,  
cooked medium rare in hay butter, boule d'or turnip, fritter, sweetbread



Pear Oabika soufflé Amaretto,  
Granny Smith, apple sorbet, almonds



Château Sainte Sabine

8 Route de Semur – 21320 SAINTE SABINE  
Tél 03.80.49.22.01 – [www.saintesabine.com](http://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,  
creamy potatoes, mustard shoots and peppered juice 35.00

Duck foie gras and mulled wine, 38.00  
Smoked with beech wood – poached, pear with winter spices, sourdough bread

Wood mushrooms, Morvan tomme and clementine,  
fried, Morvan tomme espuma and homemade clementine vinegar 33.00

## The lake

Zander, nuts and celery, 38.00  
meunière roasted, hollandaise, celery pommes Anna, peanut butter

Arctic char, grand veneur sauce and horseradish, 39.00  
Poached, fregola Sarda, cranberries juice and chervil

## The farm

Veal, turnip from Bergeries garden, melanosporum truffle 51.00  
Cooked medium rare in hay butter, boule d'or turnip and truffle, fritter, sweetbread

Pigeon, cocoa and trumpets, offal brioche, 54.00  
served medium rare, cocoa and miso, trumpets and beetroot, juice and toasted offal brioche

Fresh and matured cheeses platter 19.00

## Gourmandises

Floating island, cider caramel, Sobacha, 20.00  
crème brûlée way, custard and tonka bean, buckwheat and mango

Pear Oabika soufflé, Amaretto, Granny Smith, apple sorbet, almonds 20.00

Citrus fruit cheesecake, coconut praliné, sheep, mandarins, Tahitian vanilla, sheep's milk 21.00

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