

Menus

Degustation Menu in 7 courses at 115.00€

Menu only suggested for all the guests

This menu may not be served after 1:30 pm or lunch on Saturday and Sunday, and after 8:30 pm for dinner.

Gourmand Menu in 5 courses at 85.00€

Fera from Lemane lake, smoked cottage cheese, kohlrabi and blackcurrant pepper



Arctic char from the Cevennes,
crayfish sweets, shellfish sauce with lemon balm



Lightly smoked Bresse poultry leg and supreme,
timbale of chanterelles with chives



Cheese platter



Soufflé with « Cazette du Morvan » hazelnuts

or

Ivory chocolate palets filled with almonds and pecan nuts praline

Gourmet Menu in 3 courses at 65.00€

Fera from Lemane lake, smoked cottage cheese, kohlrabi and blackcurrant pepper



Arctic char from the Cevennes,
crayfish sweets, shellfish sauce with lemon balm

or

Lightly smoked Bresse poultry leg and supreme,
timbale of girolles with chives



Soufflé with « Cazette du Morvan » hazelnuts

or

Candied fig and blackcurrant, Breton shortbread, anis de Flavigny flavoured cream



Château Sainte Sabine

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



Menus and carte proposed each evening and week-ends

Lunch 35€ (starter, fish or meat, dessert) or 43€ (with cheese) from Monday to Friday

Restaurant closed on Wednesday for lunch from April to October ; on Monday and Tuesday from November to March

Carte

Starter

Perrine Doudin's organic snails in raviole,
vegetable stuffing flavoured with curry 29.00€

Fera from Lemane lake,
smoked cottage cheese, kohlrabi and blackcurrant pepper 30.00€

Simply fried girolles,
yellow wine sabayon and Morvan ham 36.00€

Vegetarian dishes

Multicolored tomatoes, tomme du Morvan and balsamic 25.00€

Small purple artichokes, mousseline with vergeoise, sweet garlic emulsion 27.00€

Fish

Arctic char from the Cevennes,
crayfish sweets, shellfish sauce with lemon balm 34.00€

Red mullet,
zucchini flower stuffed with shellfish, fish soup 36.00€

Meat

Rack of lamb roasted with garlic oil,
small purple artichokes, lime tree juice 42.00€

Lightly smoked Bresse,
poultry leg and supreme , timbal of chanterelles with chives 40.00€

Sirloin of matured Charolais beef,
slices of Agria potatoes with marrow and shallots, tarragon mustard juice 45.00€

Cheese platter 18.00€

Dessert 18.00€

Soufflé with « Cazette du Morvan » hazelnuts

Candied fig and blackcurrant, Breton shortbread, anis de Flavigny flavoured cream

Ivory chocolate palets filled with almonds and pecan nuts praline

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

Opening hours : 12:15 pm to 1:30 pm / 7:15 pm to 8:30 pm