

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 for lunch on Sunday, and after 8:30 pm for dinner.

Gourmand Menu in 5 courses at 85.00€

Duck foie gras with fig, confit leg and verjuice from Burgundy



White halibut cooked on the skin, glazed Macau artichokes, aniseed sauce with fennel



Lamb saddle with savory, soft peas cake with wild garlic, garlic pulp juice



Cheese platter



Passionfruit soufflé

or

Gianduja crémeux and Morvan cazette

Gourmet Menu in 3 courses at 65.00€

French green asparagus, Beaufort pieces and ham powder



White halibut cooked on the skin, glazed Macau artichokes, aniseed sauce with fennel

or

Bresse poultry supreme roasted and shredded leg, coloured polenta



Passionfruit soufflé

or

Strawberries and rhubarb, shortbread and anis de Flavigny espuma

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 Sunday for lunch
Brunch every Saturday from 11.30am to 2pm.

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

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



Carte

Starter

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

Duck foie gras with fig, confit leg and verjuice from Burgundy 37.00€

French green asparagus, Beaufort pieces and ham powder 31.00€

Vegetarian dishes

Forest mushrooms ravioles, consommé flavoured with juniper 29.00€

White asparagus and wild garlic financier, balsamic vinegar and egg yolk 31.00€

Fish

Pike-perch back and smoked pork belly, green asparagus, Syrah sauce 36.00€

White halibut cooked on the skin, glazed Macau artichokes, aniseed sauce with fennel 38.00€

Meat

Lamb saddle with savory, soft peas cake with wild garlic, garlic pulp juice 45.00€

Bresse poultry, supreme roasted and shredded leg, coloured polenta 40.00€

Roasted veal mignon, Morvan tomme and Annabelle potatoes, meat glazed with smoked butter 45.00€

Cheese platter 18.00€

Dessert 18.00€

Passionfruit soufflé

Gianduja crémeux and Morvan cazette

Strawberries and rhubarb, shortbread and anis de Flavigny espuma

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