


Château Belmont

Menu Belmont - 3 courses- 42€


Menu De Brunet - 3 courses and cheese- 47€

Upon request a daily suggestion

Entrées

The Foie Gras , artichoke, parsley powder, barigoule emulsion, nuts and grapes bread	17.00 €
The Eggplant , parmesan cheese, lemon mascarpone, eggplant tiles 	13.00 €
The Trout , Cucumber and radish tartare, trout gravel, trout eggs and spicy crumble	15.00 €
The egg , quail egg, white asparagus, watercress, Espelette pepper mayonnaise	14.00 €

Plats

The Veal , green asparagus, stuffed mushrooms, horseradish sauce, shallots chutney	24.00 €
The Cod , green curry mashed broccoli, verbena & lemon sauce, broccoli, seeds	26.00 €
The Pork belle , pork « Roi rose », mashed celery, roasted pears & marjoram, fennel.	22.00 €
The Quinoa , baby vegetables, small zucchini & spinach 	19.00 €

Fromages

The Saint Maure , St maure cheese mousse, dry fruits mendiant, honey pearls	10.00 €
The cheese selection from les Halles de Tours	13.00 €

Desserts

The Pineapple Tian , Sichuan jasmin, cocoa crumble	12.00 €
The French Toast , apple yeast, buckwheat ice cream, Arlette tiles	10.00 €
Entremet , limoncello, honey caramel, lemon and ginger ice cream	11.00 €
Chou , Coconut mousse, milk chocolate ganache, tonka emulsion, hot chocolate	13.00 €



Végétarian