

CHATEAU de MONTVILLARGENNE



Please choose the same dishes for all guests

Lucullus

*Saumur Brut and accompanying liqueurs (cassis, pêche)
Sodas and various fruit juices served with 4 amuse-bouches
per person, selected by the chef
Savoury mixes
Aperitifs served for 1 hour*

*Terrine of salmon marinated in star anise and fromage faisselle, corolla of cucumber,
balsamic vinaigrette with strawberries*

or

*Chicken aspic fermière with rhubarb, rocket side salad,
raspberry and green bean vinaigrette*

~ ~ ~

Paupiette of sole with smoked salmon, Noilly Pratt sauce

or

Fillet of arctic char with toasted almond milk and salicornia in vinegar

~ ~ ~

Quail roasted in raisins, verjuice and served with pommes cocotte

or

Ragout of pork cheek confit with gingerbread and fennel with a green tea jus

~ ~ ~

Selection of mature cheeses, Manon salad (lettuce hearts, grapefruit supreme)

or

Poached pear stuffed with Bleu de Bresse

~ ~ ~

Pièce montée

or

Cascade d'entremets

Coffee, water

*Unlimited wine**

Bordeaux Blanc Vieux Château Lamothe 2008

Bordeaux Rouge Côtes de Bourg Château Haut-Rousset 2007

87€

CHATEAU de MONTVILLARGENNE



Courtine

*Whisky, Gin, Port, Martini, Pastis
Saumur Brut and accompanying liqueurs (cassis, pêche)
Sodas and various fruit juices served with 6 amuse-bouches
per person, selected by the chef
Savoury mixes
Aperitifs served for 1 hour*

*Tartar of Saint-Jacques scallops with lentils,
parsley gelée and whole grain mustard Chantilly
or*

*Millefeuille of foie gras with gingerbread and orange confit
~~~~~*

*Fillet of sea bass in a crust of wild rice with a clam jus  
or*

*Roast monkfish wrapped in bacon and courgettes on a bed of quinoa  
~~~~~*

*Pavé of veal loin coated in roasted pistachios and fritter of morel mushrooms
with herbs
or*

*Duck breast with Golden apples, Picardie cider and apple tatin,
fruit deglazed in cider vinegar
~~~~~*

*Small cabécou on a bed of frisée salad, crunchy pancetta  
or*

*Selection of mature cheeses, lamb's lettuce salad  
~~~~~*

Pièce montée

or

Cascade d'entremets

*Coffee, water
Unlimited wine**

*Val de Loire Cheverny Blanc "Cuvée de l'Orme" 2008
Bordeaux Rouge Premières Côtes de Blaye Château la Tonnelle de Grillet 2007
Champagne JM Gremillet Brut "Grande Réserve" (one bottle for 5 people)*

98€

CHATEAU de MONTVILLARGENNE



Brillat Savarin

Whisky, Gin, Port, Martini, Pastis

Champagne JM Gremillet Brut "Grande Réserve"

Sodas and various fruit juices served with 4 cold and 3 warm amuse-bouches per person, selected by the chef

Savoury mixes

Aperitifs served for 1 hour

Foie gras and Golden apple tarte tatin with truffled veal jus

or

Terrine of lobster and langoustine in a parcel of leeks, salad of sprouting seeds, turmeric vinaigrette

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Brochette of roasted Saint-Jacques scallops and langoustines, julienne of pan-fried celeriac

or

Fillet of John Dory in a parmesan crust and cuttlefish-ink butter, pan-fried mangetout

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Roasted pigeon, stuffed between the flesh and the skin, pan-fried vegetable spaghetti

or

Fillet of Bison glazed with maple syrup and mashed rattes du Touquet potatoes

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Morbier, Trévisé salad, hazelnut oil vinaigrette

or

Selection of mature cheeses, lamb's lettuce salad

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Pièce montée

or

Cascade d'entremets

Coffee, water, mignardises

*Unlimited wine**

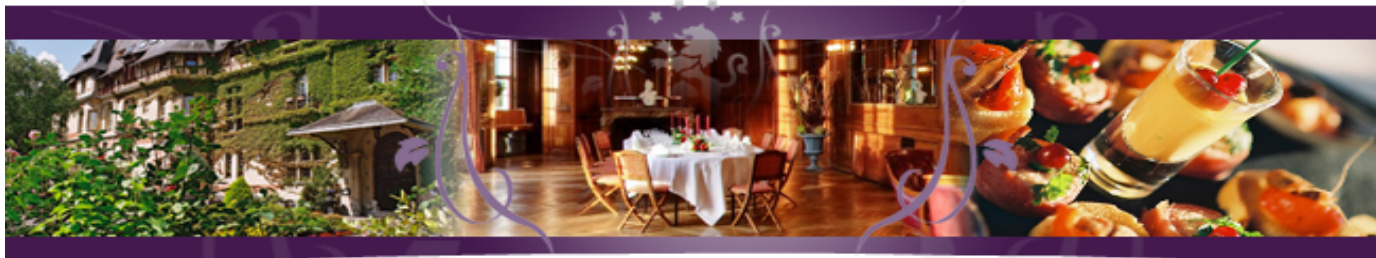
Bordeaux Blanc Vieux Château Lamothe 2008

Bourgogne Rouge La Chapelle Notre-Dame 2008

Champagne Deutz Brut (one bottle for 5 people)

112€

CHATEAU de MONTVILLARGENNE



Curnonsky

Whisky, Gin, Port, Martini, Pastis

Champagne Deutz brut

*Sodas and various fruit juices served with 5 cold and 5 warm amuse-bouches
per person, selected by the chef*

Savoury mixes

Aperitifs served for 1 hour

*Mi-cuit foie gras au torchon and baby vegetables in a Rivesaltes gelée
or*

*Rosette of Saint-Jacques scallops and Vitelotte potatoes, lamb's lettuce salad,
nettle-shoot mustard cream*



Corolla of frogs' legs with cardamom accompanied by a rocket salad

or

Grilled king prawns, marinated in star anise and sweet pepper fajitas



Trou Normand



Tournedos of veal cooked in a consommé of vegetables

or

*Pavé of beef, foie gras and truffle sauce, chanterelle and potato
chartreuse*



Selection of mature cheeses, mesclun salad

or

Warm goat's cheese toast with caraway seeds, pain de campagne



Pièce montée

or

Cascade d'entremets

Coffee, water, mignardises

*Unlimited wine**

Bourgogne Blanc Rully "Les Villeranges" 2007

Bordeaux Rouge Saint-Emilion Grand Cru Clos Saint-Vincent 2005

Champagne Deutz brut (one bottle for 5 people)

122€

CHATEAU de MONTVILLARGENNE



Séduction

*Whisky, Gin, Port, Martini, Pastis
Saumur Brut and accompanying liqueurs (cassis, pêche)
Sodas and various fruit juices served with 6 amuse-bouches per person, selected by the chef
Savoury mixes
Aperitifs served for 1 hour*

*Served as a buffet:
Crudités (assortment of sauces)
Périgourdine salad
Tomato in a millefeuille of mozzarella and parmesan with pesto
Coulubiatic salmon pie
Madras rice salad with crab and prawns
Carpaccio of cod marinated in coconut milk and lime
Medallion of salmon à la Parisienne
Terrine of fromage faisselle and jambon de Pays
Brochette of Saint-Jacques scallops in a tarragon chaud-froid sauce
Marquis of jambon de Pays
Pâté Berrichon (short crust pastry, veal, hard boiled egg, spinach)*

~ ~ ~
*Carré of pork with prunes
or
Duckling leg with woodland mushrooms, Aligot du Cantal and pan-fried mangetout
or
Fillet of pike perch aux Nantais
or
Sea trout with saffron butter, basmati rice and wild rice served with a compote of sour red cabbage*

~ ~ ~
*Selection of local cheeses, walnut salad
~ ~ ~
Pièce montée
or
Cascade d'entremets*

*Coffee, water, mignardises
Unlimited wine*
Muscadet Sèvre et Maine sur Lie "Vieilles Vignes" 2007
Bordeaux Rouge Premières Côtes de Blaye Château Maison Neuve 2008
Champagne Deutz Brut (one bottle for 5 people)*

124€

CHATEAU de MONTVILLARGENNE



Please choose the same dishes for all guests

Menu Pompadour

*Carpaccio of duck breast with balsamic vinegar and white truffle oil,
rocket salad and baby vegetables*

or

*Millefeuille of salmon marinated in star anise, fromage faisselle, celery hearts and radish,
lamb's lettuce side salad*

~ ~ ~

*Red mullet with ratte du Touquet potato scales,
embeurré of cabbage*

or

*Supreme of chicken stuffed with foie gras and morel mushrooms,
fettuccini with champignons de Paris*

~ ~ ~

Selection of mature cheeses chosen by our team

~ ~ ~

Cascade d'entremets

or

Pièce montée

or

A taster selection of desserts

~ ~ ~

Coffee

Drinks:

Bordeaux blanc Château Lamothe 2008

Saumur Champigny 2008 « Domaine de la Guilloterie »

(Wines may vary in terms of year)

51€

CHATEAU de MONTVILLARGENNE



Menu Condé

*Terrine of foie gras au Sauternes wrapped in bacon,
mesclun salad of young leaves, melba toast*

or

*Fillet of pigeon Lucullus served with a jambonnette of leg
confit with marrow seed oil*

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*Blanc de turbot with langoustines, bordelaise sauce with marrow
and wholegrain mustard*

or

*Carré of lamb in a parsley and garlic crust,
dariole of fava beans, balsamic and meat jus*

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Warm brioche with mascarpone, bouquet of Lolla Rossa

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Cascade d'entremets

or

Pièce montée

or

A taster selection of desserts

~~~~~

Coffee

Drinks:

Entre deux mers Château de Laubarède 2008

Bordeaux rouge Côtes de Bourg Château Haut Rousset 2007

Mineral water

(Wines may vary in terms of year)

57€

CHATEAU de MONTVILLARGENNE



Menu Montmorency

*Salad of lobster and salicornia aspic with fresh herbs,
bisque vinaigrette*

or

*Medallion of goose foie gras with a pepper mignonette
garnished with a salad of baby vegetables,
truffle vinaigrette, toasted pain de campagne*

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*Roulade of fillet of sole stuffed with watercress
and a julienne of steamed vegetables, three colour rice*

or

*Fillet of beef with vigneronne sauce
and fricassée of mushrooms*

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Salad of leaves with warm goat's cheese

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Cascade d'entremets

or

Pièce montée

or

A taster selection of desserts

~~~~~

Coffee

Drinks:

Bourgogne blanc Côte d'Auxerre 2008

Bordeaux rouge Château La Tonnelle de Grillet 2007 (Premières côtes de Blaye)

(Wines may vary in terms of year)

62€

CHATEAU de MONTVILLARGENNE



Menu Enfant

Selection of charcuterie

or

Tomato and mozzarella salad

Small pavé of beef, potatoes campagnardes

or

Goujonnette of sole, potatoes Anglaises,

beurre Blanc sauce

Ice cream with fresh fruit

or

Chocolate moelleux

Water, sodas and fruit juices

Served with champagne for little gourmets

25€

CHATEAU de MONTVILLARGENNE



Choose your aperitifs and cocktails

Saumur brut with savoury treats

5€ each / 10€ unlimited for 1 hour

Coupe de champagne

*Served with 4 amuse-bouches per person
10.50€ each or 16€ unlimited for an hour*

Cocktail Longchamp

*Saumur brut and accompanying liqueurs
Fruit juices and Sodas
4 amuse-bouches per person
12€ per person unlimited for 1 hour*

Cocktail Vincennes

*Whisky, Gin, Vodka, Martini, Champagne Deutz Brut, Sodas, Fruit juices
4 amuse-bouches per person
18€ per person unlimited for 1 hour*

Cocktail Chantilly

*Gin, Vodka, Martini, Whisky, Pastis, Tawny Port
Fruit juices, Sodas
5 cold amuse-bouches and 2 warm amuse-bouches
19€ per person unlimited for 1 hour*



Prolong your evening:

*A buffet of refreshments, a perfect way to extend a lively dinner!
Beer, fruit juices, sodas, Perrier, Vichy, tonic
8€ per person unlimited for 2 hours*

Open bar, served after dinner

*Gin, Vodka, Whisky, Champagne JM Grémillet, fruit juices, sodas, beer
24€ per person for 2 hours*