



Château de la Messardière
Hôtel & Spa ★★★★★ Saint-Tropez
PALACE

**€65 per person,
including drinks**

Lavender Menu

Poached and Fried Egg with a Green Asparagus Salpicon
and Poultry Gravy Sweetened with Honey

Baked Sea Bass Steak with a Fennel and Artichoke Barigoule,
with Creamed Confit Tomatoes in Hazelnut Oil

Chocolate Délice with a Dark Chocolate Mousse & Cream
and Cocoa Nib Ice Cream

Rose Menu

Risotto Al Verde with a Squid Fricassee,
Fresh Tomatoes and Oregano

Tatin of Braised Piece of Veal with Bayaldi Pink Peppers and Sage Butter

Contemporary Lemon Tart with a Lemon and Yuzu Cream,
Citrus Sorbet and Fresh Basil



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Agapanthus Menu

Stuffed Vegetables with Parmesan from La Mère Barral, a Tomato and Aged Vinegar Velours and Rocket Bouquet

Monkfish Bourride with Saffron-Scented Potato Pancakes and Garden Vegetables

Seasonal Fruit Pavlova, with a Light Cream, Meringue, Coulis and Sorbet

Camomile Menu

Carpaccio of Gilthead Bream, with Pickled Onions and Beetroot, a Mango and Passion Fruit vinaigrette and Salad of Tender Shoots

Dodeline of Poached and Roast Guinea Fowl, with a Duck Délice Heart and Celeriac, Granny Smith and Agata Potato Pancake

Deconstructed Tiramisu, with a Tender Chocolate Biscuit, Mascarpone Tube and Amaretto Iced Coffee