



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

€80 per person, including drinks

Iris Menu

King Crab Cannelloni Buttered with Baby Leeks and Garden Spinach,
with a Frothy Lemongrass Sauce

Roast Charolais Beef with a Celeriac Mousseline,
a few Girolle Mushrooms Sautéed with Flat Parsley & Albufera Sauce

Selection of 3 Cheeses from our Hills

Paris Saint-Tropez Cake, with a Milk Chocolate Crunch,
Praline, Almond and Hazelnut Cream
& Praline and Lemon Ice Cream

Geranium Menu

Bouquet of Green Asparagus En Parmesane,
with a Par-Boiled Egg Drizzled with Truffle Cream & Rocket Salad

Plancha-Seared Bar, with Courgette Linguine with Taggiasca Olives,
and a Poultry Gravy Perfumed with Semi-Dried Tomatoes and Basil

Selection of 3 Cheeses from our Hills

Marriage of Chocolate and Raspberry, with a 64% Dark Chocolate Mousse
and Raspberry & Bergamot Sorbet



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Carnation Menu

Gourmandise of Green Lentils from Le Puy with Lardo di Colonnata,
Flaked Half-Salted Cod and a Citrus Vinaigrette

Sautéed Quasi of Veal with a Dariole of Market Vegetables
and Rich Gravy with Diced Duck Foie Gras & Port

Selection of 3 Cheeses from our Hills

Raw and Baked Pineapple, with a Light Vanilla and Lime Cream,
and Fresh Herb & Kaffir Lime Sorbet

Amethyst Menu

Glazed & Stewed Seasonal Vegetables, with Caramelized Country Bacon and
a Small Salad of Tender Shoots Refreshed with Olive Oil

Supreme of Seared Sea Bream, with a Niçarte Vegetable Tian
& Lemon Beurre Blanc Sauce

Selection of 3 Cheeses from our Hills

Citrus Cheesecake, with a Fresh Cheese Cream,
White Chocolate Crunch and Tangerine & Yuzu Sorbet