



# CHATEAU DE LA CHEVRE D'OR



## EDEN

7.30pm – 10.30pm

### Starters

The Steamy Spicy Charolais Beef Fillet, & Refreshing ginger stock with Asian wheat noodles, Spicy juice	30 €
Prawn, Sea Bass & Red Tuna Sushis (9 pieces)	45 €
The Old Tomatoes (Pineapple, Green Zebra, Black Krim) With Burrata cheese from Puglia, basil & traditional balsamic vinegar	42 €
The Hot & Cold Chicken Salad with coriander, « crispy » rice	30 €
Crab Spring Rolls & Wasabi mayonnaise	44 €
Pan-fried Foie Gras with Sesame Exotic Flavour Roasted Mango	48 €
Royal Beluga Caviar (per gram) Blinis, double cream & traditional garnish	19 €

### Fish

Massala tandoori marinated Blue Lobster with Sweet potatoes Coriander Pesto coulis	88 €
Pan-fried Red Mullet Fillets marinated in pink berries & curry, Victoria pineapple salted butter	68 €
Sea Bass with Chakchouka	59 €

### Meat

Charolais Beef Fillet with spices & Eringi mushrooms	62 €
The Duck Burger with Foie Gras & Truffle « Chèvre d'Or » style, Home chunky crisps	68 €
The Spicy Veal Breast, Shish kebab and Caramelised « Couscous » vegetables	40 €

### Desserts\*

Mango Ravioli, Passion Fruit jelly	16 €
Sugar cane caramelised Pineapple roasted in Szechuan pepper, Lemongrass ice cream	20 €
Mango and Litchi Salad with Fresh Almonds, Dried Corinth black grapes and sweet spicy yoghurt sorbet	25 €
The Soft & Intense Black Chocolate, Cocoa sorbet	20 €
The Melba Peach	22 €

\* We kindly suggest you to choose your dessert at the beginning of the meal

-INCLUSIVE OF TAXES and SERVICE-