

*Five years have passed!  
We are happy to see you again  
In the new Jardin des Sens.  
It is such a delight to welcome you,  
To make you discover  
Our "conversations" with the Mediterranean region,  
So dear to our hearts.  
We hope your time with us to be memorable.  
Welcome to our house*

Jacques & Laurent Pourcel  
Olivier Château



JARDIN DES SENS

 **RELAIS & CHATEAUX**

**« Découverte » and « Lunch » are available on Friday  
and Saturday for lunch time only.**

**« DECOUVERTE » MENU  
75€**

**Appertizers**

\*\*\*\*\*

**Amuse-bouches**

Crab and cauliflower iced cappuccino  
Melon and lemon balm, miso sorbet

\*\*\*\*\*

Mediterranean red mullet, soft potato biscuit and open-sea mussels with an aioli-infused broth,  
almond milk emulsion, and red mullet jus with a citrus vinaigrette

\*\*\*\*\*

Roasted monkfish meunière, zucchini tagliatelle and calamari carbonara-style,  
grilled bacon, Swiss chard rissoles, vigneronne jus and parmesan foam

***Or***

The duo of Charolais beef fillet and crispy confit beef cheek,  
creamy chanterelle mushrooms, broccoli purée, beef jus, and Béarnaise sauce

\*\*\*\*\*

Around a vanilla rice pudding, buckwheat biscuit and caramelized pan-seared apricot,  
with marbled vanilla-apricot ice cream

**Mignardises**

*3 courses*

The prices quoted above are nett, including VAT and service charge

« LUNCH MENU »

128€

**Appertizers**

\*\*\*\*\*

**Amuse-bouches**

Crab and cauliflower iced cappuccino  
Melon and lemon balm, miso sorbet

\*\*\*\*\*

Mediterranean red mullet, soft potato biscuit and open-sea mussels with an aioli-infused broth,  
almond milk emulsion, and red mullet jus with a citrus vinaigrette

*The surprise by the Chefs Jaques & Laurent Pourcel*

Roasted monkfish meunière, zucchini tagliatelle and calamari carbonara-style,  
grilled bacon, Swiss chard rissoles, vigneronne jus and parmesan foam

The duo of Charolais beef fillet and crispy confit beef cheek,  
creamy chanterelle mushrooms, broccoli purée, beef jus, and Béarnaise sauce

Around a vanilla rice pudding, buckwheat biscuit and caramelized pan-seared apricot,  
with marbled vanilla-apricot ice cream

Mignardises

*5 courses*

---

***Extend your experience with a drink or hot drink at the bar  
« L'Elytre » located on the 1st floor.***

***Please ask our team to book your table.***

---

The prices quoted above are nett, including VAT and service charge

« ESCAPADE MENU »

130€

**ONLY SERVED TO THE DINER FROM TUESDAY TO SATURDAY**

**Appertizers**

\*\*\*\*\*

**Amuse-bouches**

Crab and cauliflower iced cappuccino

Melon and lemon balm, miso sorbet

**A table !**

Mediterranean tuna, smoked potato, iced argula, caviar

\*\*\*\*\*

Baked seabass fillet, zucchini flower variations, basil and radish

\*\*\*\*\*

Herb-crusted veal tenderloin (France), slow-cooked veal belly infused with orange essence,  
sweet potato purée, chanterelle mushroom cannelloni, and a lemon-thyme veal jus

\*\*\*\*\*

Goat cheese crisp with dried fruits and thyme sorbet

\*\*\*\*\*

Candied peach with raspberry and verbena, crispy tuile, vineyard peach sorbet

**Mignardises**

*5 courses*

*Our head sommelier offers you a wine pairing (3 glasses),  
to accompany this menu. 35€*

The prices quoted above are nett, including VAT and service charge

« SENS & SAVEURS MENU »

195€

**Appertizers**

\*\*\*\*\*

**Amuse-bouches**

Crab and cauliflower iced cappuccino

Melon and lemon balm, miso sorbet

**A table !**

Mediterranean tuna, smoked potato, iced argula, caviar

Tomato with a nut praline

Blue lobster, citrus tacos with mango,  
lobster jus with orange

Baked seabass fillet, zucchini flower variations, basil and radish

The pigeon from Pornic, apricot, date and celery, citrus juice with spices

Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet

Raspberry and almond medley

Crispy and creamy chocolate with elderflower sorbet

**Mignardises**

*8 courses*

*- This menu is available until 1.30pm for lunch and 9.30pm for dinner*

---

***Extend your experience with a drink or hot drink at the bar  
« L'Elytre » located on the 1st floor.***

***Please ask our team to book your table.***

---

The prices quoted above are nett, including VAT and service charge

« SIGNATURE MENU »

240€

**Appertizers**

\*\*\*\*\*

**Amuse-bouches**

Crab and cauliflower iced cappuccino

Melon and lemon balm, miso sorbet

**A table !**

Sea wave Fondant, marine flavors

Mediterranean tuna, smoked potato, iced argula, caviar

Poached Tarbouriech oyster, grapefruit

Gambero rosso, fennel and pomegranate molasses

Tomato with a nut praline

Pea tartlet, comté ravioli, truffle flavour

Blue lobster, citrus tacos with mango,  
lobster jus with orange

Baked seabass fillet, zucchini flower variations, basil and radish

The pigeon from Pornic, apricot, date and celery, citrus juice with spices

Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet

Raspberry and almond medley

Refreshing peach and verbena, verbena espuma, lemongrass granita

Crispy and creamy chocolate with elderflower sorbet

**Mignardises**

*13 courses*

*- This menu is available until 1.30pm for lunch and 9.30pm for dinner*

The prices quoted above are nett, including VAT and service charge

## A-LA-CARTE MENU

### APPETIZERS

Breton lobster salad, cocktail of claws and legs, citrus and mango, beets, avocado, honey lemon vinaigrette. 79 €

Local tomatoes from « Les Jardins de costebelle », green tomato sorbet, almonds & raspberries. (*vegetarian*) 48 €

Jacques & Laurent Pourcel's reinterpretation of the shellfish platter: oyster, sea fig, langoustine, shrimp, scallop and razor clams. 78 €

Zucchini flowers stuffed with crustacean, roasted carabinero king prawns, basil and crustacean vinaigrette. 85 €

The mediterranean bluefin tuna composition : served as tartare and sashimi, in a frozen mousse, as a tataki, with fennel condiments and candied orange. 60 €

Pan-seared duck foie gras with a peach variation, roasted turnip and orange wine syrup. 60 €

The small lobster raviolis, fricassée of peas in duo, potato foam, and bisque sauce. 58 €

### MAIN COURSES

Oven-baked sea bass fillet, zucchini flower variation with basil and radish, bottarga shavings, and tempura zucchini flower. 62 €

Mediterranean anglerfish roasted with thyme, fricassée of small purple artichokes in their cooking juice, ravioli clams-tomato, clams *à la plancha*. 75 €

Poached turbot fillet with a black truffle (*Tuber melanosporum*) scale crust, served on a truffled potato risotto with smoked bacon, tangy roast jus, candied baby gem lettuce, and parmesan foam. 78€

Fried sweetbread (France), grilled mediterranean prawns, frothy butter with candied lemon and mint, mini leeks. 68 €

Lamb from Occitanie roasted with thyme, sand carrot variation, semolina gnocchis, lamb jus flavoured with curry and coconut. 62 €

Pan-seared Charolais beef fillet with summer white truffles, Comté cheese ravioli, chanterelle mushrooms, and potato cake, served with a truffle jus. 75 €

The prices quoted above are nett, including VAT and service charge

## CHEESE

Mature cheese cart from Fromagerie Origine. 36€

## DESSERTS (39€)

Peach carpaccio with raspberry juice in Port syrup,  
sugar arlette pastry, and sorrel lemon sorbet.

Hazelnut and coffee soft cake, white coffee ice cream.

Blood orange frozen tube, light cream and candied citrus, black lemon jus.

Thin tart raspberries, white cheese foam, poppy sorbet.

---

***Extend your experience with a drink or hot drink at the bar  
« L'Elytre » located on the 1st floor.***

***Please ask our team to book your table.***

---

The prices quoted above are nett, including VAT and service charge