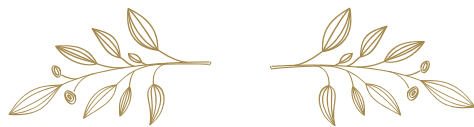




Château de Fère

★★★★★ HOTEL & SPA



À LA CARTE EVENING

STARTERS

THE FOIE GRAS 32€

Half cooked, Madiran wine, Sichuan pepper, honey, vanilla, cinnamon and Granny Smith apple

"BOMLO" SALMON 28€

In Gravlax, beetroot and vodka, Pickles of vegetables, Salicorne oil

THE ANCESTRAL TOMATOES, 23€

Burratina, basil pesto, pine nuts, Modena balsamic and Menton PGI olive oil

THE CEVICHE

Prawns with passion fruit and cayenne pepper vinaigrette 23€

MEDITERRANEAN BEEF TARTARE 25€

"au couteau", tomato, pesto, pine nuts

MAINS

THE BEEF 45€

In filet, seasonal mushrooms, red wine and balsamic sauce from Modena

THE CRYING TIGER 28€

Matured rib steak with ratte potatoes

THE VEGETARIAN 26€

Crispy tofu, seasonal vegetables, basil sauce

THE RISOTTO 30€


With black summer truffle, red wine sauce

THE SALMON

Champagne sauce, carrot and basil mousseline

34€

TO SHARE

Mature prime rib  90€/Kg
(for 2 people 1.5 kg minimum)

SIDES

To share !

POTATOES "RATTE DU TOUQUET" AND CANCOILLOTTE   9€

RATATOUILLE  8€

GREEN ASPARAGUS, NUTS AND PARMESAN  10€

GREEN BEANS, MINT AND ALMONDS   9€

Prix nets, TVA et service compris

Les viandes que nous servons sont d'origine française, Nos légumes proviennent en majorité des Hauts de France et de notre potager.



Château de Fère

★★★★★ HOTEL & SPA



À LA CARTE

CHEESES

SELECTION OF CHEESES FROM OUR REGIONS



16€

DESSERTS

BELIZE CHOCOLATE

20€

Belize Chocolate Mousse and Creamy 78% Streusel and Cocoa Grué

LEMON MERINGUE PIE

22€

sweet almond, lemon marmalade, creamy Yuzu and Italian meringue

THE APRICOT TARTLET

19€

THE PAVLOVA WITH STRAWBERRY

38€

for 2 people minimum

Vegan

Vegetarian

Gluten free

Local products

Spicy

We are pleased to offer you an exceptional culinary experience that emphasizes the quality and origin of our meats. We understand the importance of knowing the origin of the products we serve to our guests, which is why we are committed to offering you meat and products of local origin, ethical and of first quality.

Our meat comes from the farm "to pastures" in the Aisne, the Plessier Huleu.

Our vegetables come mostly from the Hauts de France and our vegetable garden.

The Crow and The Fox

MASTER BLACK CROW ON A BRANCH PERCHED UP HIGH
HELD TIGHT IN HIS BEAK SOME FINE CHEESE
MASTER SLY FOX BY ITS SMELL TEMPTED NIGH
HIM TENDERED THESE WORDS AIMED TO PLEASE:
WELL, GOOD DAY TO YOU, MISTER CROW,
OH, HOW HANDSOME YOU LOOK! WITH HEALTH YOU SEEM TO GLOW!
I WOULD CLAIM THAT SHOULD YOUR SINGING
MATCH PINIONS IDEAL FOR WINGING,
YOU ARE THE PHOENIX OF ALL WHO HERE RESIDE.
AT THESE WORDS THE BLACK CROW ALMOST BURSTS WITH PRIDE,
AND SO AS TO LET HIS VOICE SOUND
HIS BEAK OPENS WIDE – HIS PREY FALLS TO THE GROUND.
THE FOX GRABS IT AT ONCE AND SAYS: AH, MISTER CROW,
EACH FLATTERER, AS YOU SHOULD KNOW,
DEPENDS ON THE EAR OF HIM HE SEEKS TO PLEASE.
THIS LESSON I THINK YOU MUST DEEM WORTH A CHEESE.
THE CROW, NOW ASHAMED AND CONFUSED
ALTHOUGH A TRIFLE LATE, SWORE NO MORE TO BE USED.

