

~ CHEF RAPHAËL ~

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Chef Raphaël is available Tuesday through Friday evenings only.

Chef Raphaël offers a dinner menu with deep Burgundy and Bresse influences, featuring high-quality local products, often AOP-certified :

- The 'Dinner Menu' – a 3-course menu : 37 € / person + fixed base fee
 - Child price for the same menu with smaller portions : 20 €

A 10% discount is granted for any reservation of three or more evenings during your stay.

Raphaël will arrive at the Château between 6:00 pm and 6:30 pm. Part of the dinner will have been prepared by Raphaël himself in his professional kitchen using fresh produce bought the same day. Final preparation and cooking will be done in the Château's kitchen.

Please note that Chef Raphaël will be cooking and preparing dishes in the kitchen, so if you don't wish to set the table, serve the dishes and clear the plates for the next course yourselves, we highly recommend that you ask Raphaël to arrange for one of his professional staff to provide table service for you. The rate of 20 € per hour (for a minimum of 4 hours) is very reasonable.

Flat Rate Fee :

In addition to the per person menu price, Raphaël charges a fixed base fee of 70 € to cover his working time (approximately 8 hours, including shopping and preparation) and transport costs.

Request a booking by sending an email to : chefraphael1971@gmail.com

It is highly recommended to book well in advance. For any last minute bookings, you may like to first enquire about availability via SMS on +33 645 836 223.

Reservations should be made by email and include the following information :

- The Château where you are staying
- Your first-choice date and hour for the meal, plus an alternative date if possible
- The number of adults and the number of children's menus
- The name of the chosen menu and the selected dish* for each course
- If you need a vegetarian option, please provide the number of guests requesting it
- Whether you would like to have a waitress/waiter (20 € per hour - minimum of 4-hours)

***Please select the same dish for the whole group, for each course.**

Raphaël will advise you on payment methods to confirm your booking.

Please note that Kasteliades does not make reservations or handle any transactions on your behalf.

Dinner Menu

Aperitif:

Traditional Comté cheese gougères – 3 pieces per person

Starter

(choice of dishes but the same dish for all guests)

Eggs in meurette (red wine) sauce with garlic croutons

Puff pastry with Burgundy snails and Marc de Bourgogne (fortified white wine spirit)

Chicken liver cake with tomato cream

Homemade foie gras terrine with corn bread toast (supplement €5)

Salad of gizzards and Mâconnais goat cheese A.O.P with sherry vinaigrette

Cold tomato soup (Gazpacho) with spices

Main Course

(choice of dishes but the same dish for all guests)

Bresse Chicken A.O.C with one of the following sauces :

- Varennes Saint-Sauveur A.O.P cream
 - Jura Vin Jaune (yellow wine)
- Bresse cream and morel mushrooms (supplement €5)
- Gaston Gérard style (mustard, white wine and cheese)

Beef Bourguignon

Guinea fowl ballotine ('packet') with vegetable cream and crayfish tails

Duck magret with raspberry vinegar

Charolais Beef A.O.C with green peppercorn

Cod "à l'armoricaine" (tomato-based sauce)

**All main courses are served with a selection of 3 vegetables, including
Gratin Dauphinois.**

Dessert

(choice of dishes but the same dish for all guests)

Raspberry crème brûlée

Chocolate tart with homemade English cream (crème anglaise)

Fresh fruit salad with mint

Tiramisu

Floating islands with Pralines (almonds)

Crème caramel

Cheese Platter

(Optional, with a supplement of 5 € / person)

A platter of four cheeses from local producers

Price:

Flat rate charge of 70 € for the group

+ 37 € per adult

+ 20 € per child meal (same menu with smaller portions)

Bread included

Optional Table Service : 20 € / hour with a minimum of 4 hours for one waiter/waitress.