

~ CHEF AGNÈS ~

cook71dom@gmail.com
+33 609 944 850

Chef Agnès offers the following menus :

- A 4-course Dinner menu (with optional cheese course) : 32 € / person + fixed base fee
 - Child price for the same menu with smaller portions : 16 €
- A vegetarian 4-course dinner menu : 30 € / person + fixed base fee
- A "Super Brunch" (morning) : 25 € per person (minimum 10 people)

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

Agnès will prepare part of the dinner in advance with final preparation and cooking taking place in the Château kitchen. You are welcome to join Agnès in the kitchen to watch the preparation.

Fixed base fee :

In addition to the per person menu price, Agnès charges a fixed base fee to cover her working time and transport costs :

- Dinner Menu fixed base fee - 70 €
- Super Brunch fixed base fee - 30 €

Service fee for the main dinner menu:

Agnès is accompanied by one of her professional staff to provide table set up, service throughout the meal and end of dinner cleaning. The rate is 16 € per hour (for a minimum of 4 hours).

Request a booking by sending an email to : cook71dom@gmail.com

It is highly recommended to book Agnès several months in advance. For any last minute bookings, you may like to first enquire about availability via SMS on +33 609 944 850.

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
- Whether you wish to reserve the Dinner menu or the Super Brunch
- The number of adults and the number of children's menus
- The number of guests requesting the vegetarian menu
- The selected dish* for each course (not required for the Super Brunch)

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

Agnès 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)

Porcini velouté (hot)

Onion gratin (hot)

Zucchini soup with wild garlic (cold)

Gaspacho (cold)

First Course

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

Meurette eggs (red wine sauce, croutons and bacon bits)

Profiteroles of snails, wild garlic sauce

Landaise salad, smoked duck breast, foie gras and green salad (+ 2 € / person)

Snails in white aligoté wine meurette sauce, fresh grapes

Lyonnaise salad (poached egg, bacon bits, croutons)

Vol au vent with seafood

Cheese soufflé

Beef carpaccio (raw), sun-dried tomatoes, parmesan, olive oil

Cassiolette of scallops with citrus fruits

Salmon in bear garlic sauce crust and leek confit

Cassiolette of frogs' legs with parsley sauce

Onion and honey tart with comté cheese sauce

Main Course

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

Bresse chicken with yellow Juran wine and morels sauce (+ 2 € / person)

Beef bourguignon (red wine)

Guinea fowl leg in a cream mushroom sauce with chestnuts

Dombes duckling roasted with dried fruits

Osso bucco of veal marinated in honey and spices and its heirloom vegetables

Roast beef with escarboeuf sauce (cream sauce, snails, parsley)

Filet of fish with white butter sauce (depending on arrival)

Coq au vin, croutons and pearl onions (red wine)

Sea bream fillet in a hazelnut crust

Trout curry with vegetables with coconut milk and prawns

Monkfish ginger and mango with spices

Turkey 'oyster' meat in a beer sauce

Dessert

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

Pear poached in red wine and its biscuit

Raisin Pie

Basque cherry cake

Cream puffs

Lemon meringue tartlet

Crème brûlée with passion fruit and its fresh fruit salad

Crispy apple with salted butter caramel

Cheese Platter

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

A platter of three cheeses from local producers

Price:

Flat rate charge of 70 € for the group

+ 32 € per adult meal

+ 16 € per child meal (same menu with smaller portions)

+ Table Service : 16 € / hour with a minimum of 4 hours for one waiter/waitress.

Agnès can also provide a more basic option for children at a cost of 12 € / per child.
For example : chicken nuggets, sausages or fish fingers and french fries, or ham and
mashed potatoes.

The Vegetarian Menu can be found on the following page...

Vegetarian Menu

Aperitif:

Traditional Comté cheese gougères – 3 pieces per person

Starter

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

Porcini velouté (hot)

Or onion gratin (hot)

Or zucchini velouté with wild garlic (cold)

Or Gaspacho (cold)

First Course

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

Quinoa, fennel, grapefruit salad (vegan)

Or Green salad, Roquefort croutons, walnuts and grapes

Main Course

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

Vegetable curry with coconut milk (vegan)

Or Creamy mushroom risotto with parmesan

Continued on next page ...

Dessert

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

Pear in wine and spices (vegan)

Or Crispy salted butter caramel apple

Price :

30 € per person

The Super Brunch menu can be found on the following page...

Super Brunch

Agnès can serve her Super Brunch in all of our Châteaux. The brunch combines both breakfast and lunch in one generous offering and includes a selection of sweet and savory breakfast items, hot drinks and fresh fruit juices, cold meats and salads, a local cheese platter, and a delightful buffet of mini desserts. This abundant and varied formula allows you to have a great breakfast and put certain items in the fridge for lunch if you so wish.

Drinks

Hot : Coffee, tea, hot chocolate

Cold : Local fruit juice, milk

A Variety of Hot & Cold Dishes

“Crêpes” (pancakes) prepared and cooked to order

Homemade muffins, mini croissants, breads

3 kinds of artisanal jam, local honey, butter

Fresh fruit salad, local yogurts from the Mezaneau farm in Burgundy

Fried eggs or omelet & bacon cooked to order.

Homemade Burgundy terrine with blackcurrant, white ham, rosette salami

Trio of homemade salads: Oriental tabbouleh; Italian salad (potatoes, raw ham and parmesan); fresh salad (cabbage, carrots, grapes and hazelnuts).

Quartet of local cheeses : Comté, Morbier, Domaine de Bresse blue, fresh goat's cheese

Buffet of mini home-made desserts : lemon tartlet, chocolate duo brownies and raspberry panna cotta

Price:

Flat rate charge of 30 € for the group (3hrs presence at the Château)

+ 25 € per person

For a minimum of 10 people