

~ CHEF THOMAS ~

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Chef Thomas offers two great menu options and a children's menu :

- The 'Gastronomic Menu' – a 5-course menu : 65€ / person + fixed base fee
- The 'Discovery Menu' – a 4-course menu : 50 € / person + fixed base fee

Thomas will arrive at the Château between 6:00 pm and 6:30 pm. Please make sure you are present to welcome him. Part of the dinner will have been prepared by Thomas himself in his professional kitchen using fresh produce bought the same day. Thomas will then take over the Château's kitchen to prepare and finish the meal. The chef will stay until the last dish is served.

Please note that Chef Thomas 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 Thomas 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, Thomas charges a fixed base fee of 100 € to cover his working time (approximately 8 hours, including shopping and preparation) and transport costs.

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

It is highly recommended to book Thomas several months in advance, as his schedule fills up quickly. We suggest providing two or three possible dates for your dinner. For any last minute bookings, you may like to first enquire about availability via SMS on +33 661 821 299.

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.**

Thomas 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.

Gastronomic Menu

Aperitif:

3 seasonal aperitif pieces

Starter

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

Scallop ceviche, pomegranate and citrus

Thin mushroom tart with Burgundy snails, creamy jus

Pan-seared escalope of French duck foie gras, blackcurrant sauce

Fish & Seafood Course

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

Tuna tataki with crunchy Asian-style vegetables

Red mullet fillet, risotto and saffron sauce

Lobster vol-au-vent

Meat Course

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

Duck fillet with blackcurrant sauce, confit leg in Parmentier style

Veal with morel mushrooms, seasonal vegetables

Beef in two preparations: seared fillet and confit shoulder, Pinot Noir red wine sauce

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Cheese

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

Trilogy of regional aged cheeses

Époisses espuma and tartine

Brie stuffed with truffles

Dessert

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

Hazelnut heart: crunchy creamy vanilla and hazelnut

Lemon tartlet: almond-lemon and green shiso leaf

Seasonal fruit finger

Gourmet dark chocolate finger

Price:

Flat rate charge of 100 € for the group

+ 65 € per person

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

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

Discovery Menu

Aperitif:

Traditional Comté cheese gougères – 3 pieces per person

Starter

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

Saffron-infused mussel soup, garlic flan and fried parsley

Seared octopus leg, herb crushed potatoes, Pinot Noir sauce

Spinach and ricotta ravioli, mushroom espuma, crushed Burgundy hazelnuts

Poached hen's egg and regional snails in meurette (red wine) sauce

Main Course

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

Spiced confit of lamb, creamy polenta and cumin carrots

Regional free-range chicken supreme, crispy-tender, truffled macaroni gratin

Veal rolled with "Mangalica" ham, gremolata, seasonal vegetables and reduced jus

Red-Label free-range pork rack, Dijon mustard and sage jus, seasonal vegetables

Thin royal sea bream tart with market vegetables, virgin sauce

Cheese

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

Trilogy of regional aged cheeses

Époisses espuma and tartine

Continued on next page ...

Dessert

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

Hazelnut Heart: crunchy creamy vanilla and hazelnut

Lemon Tartlet: almond-lemon and green shiso leaf

Seasonal fruit finger

Gourmet dark chocolate finger

Price:

Flat rate charge of 100 € for the group

+ 50 € per person

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

The Children's Menu can be found on the following page...

Children's Menu

Starter

(choice of dishes but the same for the whole table)

Tomatoes with shrimp tails and mayonnaise

Cold cuts platter

Main course

(choice of dishes but the same for the whole table)

Sliced chicken in a cream sauce, fresh pasta

Hamburger, fried potatoes

Breaded fish of the day, fresh tagliatelle

Dessert

(choice of dishes but the same for the whole table)

Panna cotta and 'Carambar' candy stick

Chocolate mousse with a shortbread biscuit

Price:

20 € per child