



ore

DUCSSE  
DU CHÂTEAU  
DE VERSAILLES

LA CARTE  
AUTUMN 2018

11:30 AM/3:30 PM

STARTERS

—  
Delicate Dubarry velouté,  
croutons

14

Mallard duck,  
foie gras and barberry terrine

17

Sea scallops, hamp, root vegetables,  
tangy reduced sauce

25

Ore signature salad

*curled endives, bacon from Auvergne, shallot vinaigrette*

16

Coddled organic eggs,  
wild mushrooms and toasted baguette

20

Confit duck foie gras,  
dried fruits condiment, toasted brioche

21

Pepper/juniper berry salmon,  
lemon cream & buckwheat bread

19

RÔST

—  
Roasted meagre,  
coco beans and cooking jus

29

Ricotta di bufala/spinach ravioli  
from Passerini house,  
sage butter

20

Coquillettes pasta,  
ham/Comté/black truffle

22

Corn-fed chicken breast,  
red kuri squash and chestnut

28

Pan-seared fillet of beef  
& duck foie gras,  
Anna potatoes

38

Charolais beef tartar well seasoned 180g

24

MARIE-ANTOINETTE'S  
DELIGHTS

—  
ICE CREAM & SORBET

6

vanilla / chocolate / pistachio / coffee  
pineapple / raspberry / pear  
lemon / blackcurrant

OUR SOUFLÉS

(JUST) A 10 MINUTE WAIT

12

Chestnut/citrus/matcha  
Chocolate from our Manufacture

LES VERSAILLAISES

9

Lemon tartlet

Rum savarin

Vanilla millefeuille

Paris-Versailles

Pear-caramel entremets

Bespoke versailleise

SWEET DELICACIES

The pear and the King

12

Apple-pineapple vacherin

10

Le Louis XIV

12

PRINCE & PRINCESS

UNDER 10 YEAR OLD

15

—  
Ham coquillettes pasta

or

Croque-monsieur

or

Beef & French fries

or

Meagre, seasonal vegetables

Ice cream or sorbet

or

Fresh fruit

or

Cake of the day

LIGHT MEAL

—  
Ham & Comté cheese

croque-monsieur

18

Our Caesar salad

16

Matured cheeses from France

14

—  
Ticket with direct access to the château

20

NET PRICES IN EURO, SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECRET DATED 17/12/2002 N°2002-1465, ORE RESTAURANT AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR MEATS

