ore DUCASSE AU CHÂTEAU DE VERSAILLES

LA CARTE
AUTUMN 2018

3:30 PM/6:30 PM

LIGHT MEAL

Delicate Dubarry velouté,
croutons
14

Confit duck foie gras,
dried fruits condiment and toasted brioche
20

Pepper/juniper berry salmon,
lemon cream & buckwheat bread
18

Ham & Comté cheese
croque-monsieur
18

Coquillette pasta,
ham/Comté/black truffle
22

Charolais beef tartar
well seasoned 180G
24

Our Caesar salad
16

MARIE-ANTOINETTE'S DELIGHT

ICE CREAM & SORBET
6

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

OUR SOUFFLÉS
(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 versaillaise

Le Louis XIV

Ticket with direct access to the château
20

LA REINE MARIE'S TEA TIME

35

Brioche bread,
rawness/egg

Brown bread,
salmon/horseradish/lime

Thin baguette,
chicken/Caesar sauce

IIIIIIIIIII

Tartlet of the day

Macaron

Le Louis XIV

Brioche studded with chocolate

Cake of the day

IIIIIIIIIII

Hot or iced
Chocolate from our Manufacture
coffee, tea or infusion

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