



ore

DUCASSE
DU CHÂTEAU
DE VERSAILLES
LE PAVILLON DUFOUR

NV - CRÉMANT DE BOURGOGNE

Les Terroirs - Louis Picamelot

2021 - CROZES-HERMITAGE

Aléofane - Natacha Chave

OR

2021 - CÔTES DU RHÔNE

La Garuste - Château de Panéry



Including mineral water & coffee

MENU DES COTEAUX




Cucumber soup,
thinly chop garnish and fresh herbs



Back of cod, green asparagus,
Noilly Prat beurre blanc



Strawberries in their natural way,
fiordilatte and strawberry ice cream





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DU CHÂTEAU
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2021 - CROZES-HERMITAGE

Aléofane - Natacha Chave

OR

2021 - CÔTES DU RHÔNE

La Garuste - Château de Panéry



Including mineral water & coffee

MENU DES COURTISANS



Cucumber soup,
thinly chop garnish and fresh herbs



Haddock in it natural way, green asparagus,
Noilly Prat beurre blanc



Bespoke Versailles





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DUCASSE
DU CHÂTEAU
DE VERSAILLES
LE PAVILLON DUFOUR

NV - CHAMPAGNE

Concordia - Barons de Rothschild

2022 - BORDEAUX BLANC

Le Merle Blanc de Château Clarke

2011 - PAUILLAC GRAND CRU CLASSÉ

Château Pédesclaux



Including mineral water & coffee

MENU DU GRAND CHAMBELLAN



Smoked Scottish salmon,
lemon condiment



Seared beef entrecote,
truffled potato purée



Le Louis XIV

