



ore

DUCCSSE
DU CHÂTEAU
DE VERSAILLES
LE PAVILLON DUFOUR

NV - CRÉMANT DE BOURGOGNE

P100 - Simonnet-Fevvre

2023 - IGP CÔTE D'AUZ DE L'ORDÈCHE

Chardonnay - Louis Latour

2022 - MONTAGNE SAINT-ÉMILION

G de Clos de Bouard

80 €

WINE, MINERALS WATER & COFFEE

INCLUDED

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MENU DES GRANDES EAUX
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JULY 2026

Thyme gougères

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Confit duck foie gras, cherries and tangy jus

OR

Marinated grey mullet, sorrel condiment

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Seared fillet of veal, field tomatoes and cooking jus

OR

Seared gilt head bream, courgette flower and fresh almonds

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Raspberry, chocolate from our Manufacture
and Sichuan pepper composition

OR

Roasted apricots, granola and olive oil ice cream