



ore

DUCCSSE
DU CHÂTEAU
DE VERSAILLES
LE PAVILLON DUFOUR

NV - CRÉMANT DE BOURGOGNE
P.100 - Simonnet-Febvre

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

SEPTEMBER 2026
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Delicate mushroom and duck consommé,
foie gras

OR

Green bean, fresh almond and anchovy salad

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Trout from Banka in its natural way,
fennel and beurre blanc

OR

Seared free-range chicken,
aubergine, cooking jus

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Roasted and raw figs,
green shiso and walnut

OR

Souffléed chocolate tart,
cocoa nib ice cream