ore DUCASSE AU CHÂTEAU DE VERSAILLES
LE PAVILLON DUFOUR

LA CARTE FROM 12:00PM TO 3:00PM

STARTER/RÔST/DÉLICE MENU 58€

STARTERS

Chilled camus artichoke, truffed vinaigrette
18

Rabbit and dried plum terrine, grilled bread
20

Poached egg, green lentils from Le Puy and country bacon
18

Smoked salmon, horseradish and lemon cream
MENU SUPPLEMENT 5
22

Mushroom velouté, hazelnut oil and confit duck foie gras
20

«MARIE-ANTOINETTE BY SOFIA COPPOLA» SUGGESTION

Brioche sausage, Port sauce
20

RÔST

Cauliflower gratinated with Comté, watercress coulis
28

Sea bass in it natural way, red kuri squash, grenobloise garnish
36

Roasted Guinea fowl, braised lettuce and herb zabaglione
32

Beef tenderloin 'à la Rossini', tiny potatoes, cooking jus
MENU SUPPLEMENT 20
50

Coquillette pasta, ham/Comté/tuber melanosporum truffle
30

Well seasoned beef tartare, crispy potatoes
30

can be adapted into a vegetarian dish

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED
WE GUARANTEE THE ORIGIN OF ALL OUR MEAT, FISH AND MOLLUSC, AVAILABLE UPON REQUEST.
IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER
FALL 2026

PRINCE & PRINCESS

UNDER 10 YEAR OLD

15

Ham coquillette pasta
OR
Chicken crisps, tartare sauce, French fries
OR
Fish fingers, seasonal vegetables
AND
Three vanilla ice cream
OR
Chocolate mousse
OR
Chocolate and vanilla cake

DÉLICES

ICE CREAM AND SORBET
10

Three vanilla ice cream INDONESIA, TAHITI, UGANDA
Ecuador milk chocolate ice cream
Pistachio praline ice cream
Grapefruit and vermouth sorbet
Daily ice cream or sorbet PLEASE ASK A MEMBER OF OUR TEAM

OUR SOUFFLÉ
(JUST) A 10 MINUTE WAIT

Fig
16
MENU SUPPLEMENT 2

LES VERSAILLAISES
14

Bespoke Versaillaises PLEASE ASK A MEMBER OF OUR TEAM
Rum baba, lightly whipped vanilla ice cream
Le Louis XIV, chocolate from our Manufacture, almond-hazelnut praliné
Vanilla millefeuille

«MARIE-ANTOINETTE BY SOFIA COPPOLA» SUGGESTION

Pistachio and orange blossom Saint-Honoré