



L'ORANGERIE  
DU CHATEAU DE L'EPINAY

*L'Orangerie*  
RESTAURANT

MENU

# Children's menu

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20€

## MAIN- COURSES

BUTCHER'S CUT  
OR  
BREADED FISH FILLET

SIDE OF YOUR CHOICE:

- FRENCH FRIES
- SEASONAL VEGETABLES

## DESSERTS

CHOCOLATE FONDANT  
OR  
TWO SCOOPS OF VANILLA OR  
CHOCOLATE ICE CREAM

+ 1 WATER-BASED SYRUP  
(LEMON, GRENADINE, RASPBERRY, BLACKCURRANT OR PEACH)

# Menu

FROM WEDNESDAY TO FRIDAY MIDDAY  
DAY SPA - HALF BOARD - BUSINESS STOPOVER PACKAGE

*Starter-Main course or Main course-Dessert - €35*

*Starter-Main course-Dessert - €45*

*Dishes are subject to change depending on availability*

SMOKED LOIRE EEL, LEMON CREAM AND SALAD

GUACAMOLE & BEECHWOOD-SMOKED SALMON BRUSCHETTA

OCTOPUS, AVOCADO, TOMATOES, OLIVES AND FENNEL +€2

CREAMY BURRATA, ITALIAN PROSCIUTTO & CONFIT CHERRY TOMATOES\*

BRESAOLA CARPACCIO WITH WILD ROCKET, PARMESAN SHAVINGS & CONFIT TOMATOES

BEEF TENDERLOIN, BABY POTATOES AND THYME-ROASTED CARROTS, WITH PEPPER SAUCE OR GORGONZOLA SAUCE + €3

ITALIAN-STYLE BEEF TARTARE, PARMESAN SHAVINGS, ARUGULA, AND HOMEMADE FRIES

EGGPLANT ALLA PARMIGIANA, MOZZARELLA, TOMATOES, AND AGED PARMESAN

,FISH OF THE DAY, CHEF'S SAUCE, AND SAUTÉED VEGETABLES

SMOKED SALMON, ANJOU QUINOA, GRATED CARROTS, RED CABBAGE, AVOCADO, CUCUMBER AND RADISHES, TOPPED WITH BLACK AND WHITE SESAME SEEDS AND DRESSED WITH SOY SAUCE AND SESAME OIL\*

ASSORTMENT OF 4 CHEESES

STRAWBERRY SOUP AND FIOR DI LATTE ICE CREAM

"BOUNTY" ICE CREAM SUNDAE, TWO SCOOPS OF CHOCOLATE ICE CREAM, ONE SCOOP OF COCONUT ICE CREAM, CHOCOLATE SAUCE, COCONUT CREAM AND GRATED COCONUT

LEMON TROMPE-L'ŒIL, WITH A TANGY LIME AND THYME INSERT

CRISPY WHITE CHOCOLATE FINGER, VANILLA MASCARPONE & RED BERRIES

ICE CREAM AND SORBET: 2 SCOOPS OF YOUR CHOICE + WHIPPED CREAM

FLAVORS: MANGO, CHOCOLATE, VANILLA, LEMON, COCONUT, CARAMELAND RASPBERRY

## STARTERS

## MAIN-COURSES

## DESSERTS



\*VEGETARIAN OPTION AVAILABLE



## STARTERS

*Dishes are subject to  
change depending on  
availability.*

<b>SMOKED LOIRE EEL</b> Enhanced with a lemony cream with fresh herbs, served with a mixed salad	<b>16 €</b>
<b>CREAMY BURRATA CHEESE*</b> Italian Prosciutto & Confit Cherry Tomatoes	<b>13 €</b>
<b>BRUSCHETTA*</b> Bruschetta al guacamole e salmone affumicato al legno di faggio	<b>14 €</b>
<b>OCTOPUS SALAD</b> Octopus, avocado, tomatoes, olives, fennel and fresh lemon vinaigrette	<b>17 €</b>
<b>BRESAOLA CARPACCIO</b> wild arugula, aged Parmesan shavings, confit tomatoes and a balsamic reduction	<b>12 €</b>



## MAIN- COURSES

*Dishes are subject to change  
depending on availability.*

<b>BEEF TENDERLOIN</b>	<b>30 €</b>
Tender and flavorful, Charolais beef served with roasted carrots and baby potatoes delicately flavored with thyme. Choice of sauce: pepper or Gorgonzola	
<b>ITALIAN-STYLE BEEF TARTARE</b>	<b>23 €</b>
Generously topped with Parmesan shavings, served with crunchy wild arugula and homemade fries	
<b>EGGPLANT ALLA PARMIGIANA</b>	<b>20 €</b>
Homemade tomato sauce with notes of fresh basil, melted mozzarella, fresh cherry tomatoes, and aged grated Parmesan	
	
<b>FISH OF THE DAY</b>	<b>26 €</b>
Chef's Sauce and a medley of sautéed vegetables	
<b>POKE BOWL</b>	<b>19 €</b>
Smoked salmon, Anjou quinoa, grated carrots, red cabbage, avocado, cucumber and radishes, topped with black and white sesame seeds and dressed with soy sauce and sesame oil*	

\*VEGETARIAN OPTION AVAILABLE



## DESSERTS

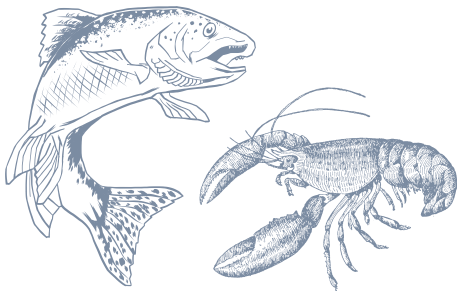
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depending on availability.*

<b>ASSORTMENT OF 4 CHEESES</b>	<b>12 €</b>
A selection of aged cheeses served with fig jam	
<b>“BOUNTY” ICE CREAM SUNDAE</b>	<b>12€</b>
Two scoops of chocolate ice cream, one scoop of coconut ice cream, chocolate sauce, coconut cream and grated coconut	
<b>STRAWBERRY SOUP</b>	<b>10 €</b>
fresh strawberry tartare and fior di latte ice cream	
<b>LEMON TROMPE-L’ŒIL</b>	<b>12 €</b>
Soft sponge cake with smooth lemon mascarpone cream and a tangy lime and thyme insert	
<b>CRISPY WHITE CHOCOLATE FINGER</b>	<b>13 €</b>
Vanilla Mascarpone, Red Berries and Forest Berry Coulis	
<b>ICE CREAM AND SORBET</b>	<b>1 scoop 4 €</b>
	<b>2 scoops 7 €</b>
	<b>3 scoops 10 €</b>
Mango, Raspberry, Lemon, Vanilla,coconut, carameland or Chocolate	<b>Whipped cream 1 €</b>

# Suppliers

*WE WORK EXCLUSIVELY WITH LOCAL SUPPLIERS TO ENSURE  
THE FRESHNESS OF OUR PRODUCTS*

We source our meats and poultry from local producers. These suppliers favor French-origin meats, ensuring quality and traceability



All our fish and shellfish are carefully selected by our regional producers

Each day, our gardeners carefully harvest all our vegetables from the kitchen garden.

We also source our produce from market gardeners in Maine-et-Loire

