



L'ORANGERIE
DU CHATEAU DE L'EPINAY

L'Orangerie
RESTAURANT

MENU

Children's menu

20€

MAIN- COURSES

BUTCHER'S CUT

OR

BREADED FISH FILET

SIDE OF YOUR CHOICE

- FRENCH FRIES
- SEASONAL VEGETABLES

DESSERTS

CHOCOLATE FONDANT

OR

TWO SCOOPS OF ICE CREAM

OR

CHOCOLATE ICE CREAM

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



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

STARTERS

- LAND & SEA PLATTER LOIRE SMOKED EEL FROM “LE FUMOIR”,
HOMEMADE DUCK FOIE GRAS AND GINGERBREAD TOAST +€2
- GUACAMOLE & BEECHWOOD-SMOKED SALMON BRUSCHETTA
- POLPO & PATATE GRILLED OCTOPUS AND TENDER POTATOES,
BLACK OLIVES, FRESH PARSLEY AND A BRIGHT LEMON
VINAIGRETTE +€2
- CREAMY BURRATA ON A ROASTED PEPPER VELOUTÉ, WITH
CRUNCHY PICKLES AND ITALIAN SPECK
- BRESAOLA CARPACCIO WITH ROCKET, PARMESAN SHAVINGS &
CONFIT TOMATOES

MAIN-
COURSES

- TENDER CHAROLAIS BEEF FILLET, SERVED WITH HOMEMADE
GOLDEN FRIES OR SEASONAL VEGETABLES
CHOICE OF SAUCE: PEPPER OR GORGONZOLA +€3
- SEA BASS FILLET TOPPED WITH A NANTES-STYLE BUTTER
SAUCE AND SERVED WITH AN ASSORTMENT OF SEASONAL
VEGETABLES
- AUBERGINE ALLA PARMIGIANA WITH HOMEMADE TOMATO SAUCE
INFUSED WITH FRESH BASIL, MELTED MOZZARELLA, SMOKED
SCAMORZA, ROASTED VINE TOMATOES AND AGED PARMESAN CRISPS
- CONFIT DUCK LEG ROASTED CONFIT DUCK LEG WITH
CREAMY CRUSHED POTATOES AND A RICH MEAT JUS WITH
MUSHROOMS
- CAESAR SALAD CRISP SALAD LEAVES, CRISPY BREADED CHICKEN,
CREAMY PARMESAN DRESSING, PARMESAN SHAVINGS AND HERB-
TOASTED CROUTONS

DESSERTS

- ASSORTMENT OF 4 CHEESES
- TRADITIONAL TIRAMISU
- PANNA COTTA VANILLA TOPPED WITH HOMEMADE SALTED BUTTER
CARAMEL AND CRISP NOUGATINE
- CHOCOLATE PRÉCIEUX PRALINE FEUILLETINE AND CHOCOLATE
MOUSSE WITH A MELTING SALTED BUTTER CARAMEL CENTRE
- CRÈME BRÛLÉE INFUSED WITH TONKA BEAN, SERVED WITH
FRESH ORCHARD FIGS CARAMELISED TO PERFECTION
- ICE CREAM AND SORBET : 2 SCOOPS OF YOUR CHOICE + WHIPPED
CREAM
- FLAVORS: MANGO, CHOCOLATE, VANILLA, LEMON, COCONUT, CARAMEL AND RESPBERRY

*vegetarian option available



STARTERS

*Dishes are subject to change
depending on availability.*

Land & sea platter Loire smoked eel from “Le Fumoir”, homemade duck foie gras and gingerbread toast	€17
Creamy burrata cheese on a roasted pepper velouté, with crunchy pickles and Italian speck*	€13
Bruschetta al guacamole e salmone affumicato al legno di faggio “le fumoir”*	€14
Polpo & patate Grilled octopus and tender potatoes, black olives, fresh parsley and a bright lemon vinaigrette	€17
Bresaola carpaccio wild arugula, aged Parmesan shavings, confit tomatoes and a balsamic reduction	€12

*vegetarian option available



MAIN-COURSES

*Dishes are subject to change
depending on availability.*

Tender Charolais beef fillet , served with homemade golden fries or seasonal vegetables Choice of sauce: pepper or Gorgonzola	€30
Sea bass fillet topped with a Nantes-style butter sauce and served with an assortment of seasonal vegetables	€23
Aubergine alla parmigiana with homemade tomato sauce infused fresh basil, melted mozzarella, smoked scamorza, roasted vine tomatoes and aged Parmesan crisps	€20 
Confit duck leg roasted confit duck leg with creamy crushed potatoes and a rich meat jus with mushrooms	€23
Caesar salad crisp salad leaves, crispy breaded chicken, creamy Parmesan dressing, Parmesan shavings and herb-toasted croutons	€19



DESSERTS

*Dishes are subject to change
depending on availability.*

Assortment of 4 cheeses served with fig jam €12

Traditional tiramisu the quintessential Italian dessert: coffee-soaked biscuits, smooth mascarpone cream and a dusting of cocoa €10

Vanilla-infused panna cotta, topped with homemade salted butter caramel and crisp nougatine €10

Chocolate précieux praline feuilletine and cocoa biscuit, enveloping a smooth chocolate mousse with a melting salted butter caramel centre €11

Crème brûlée infused with tonka bean, served with fresh orchard figs caramelised to perfection €10

ICE CREAM AND SORBET

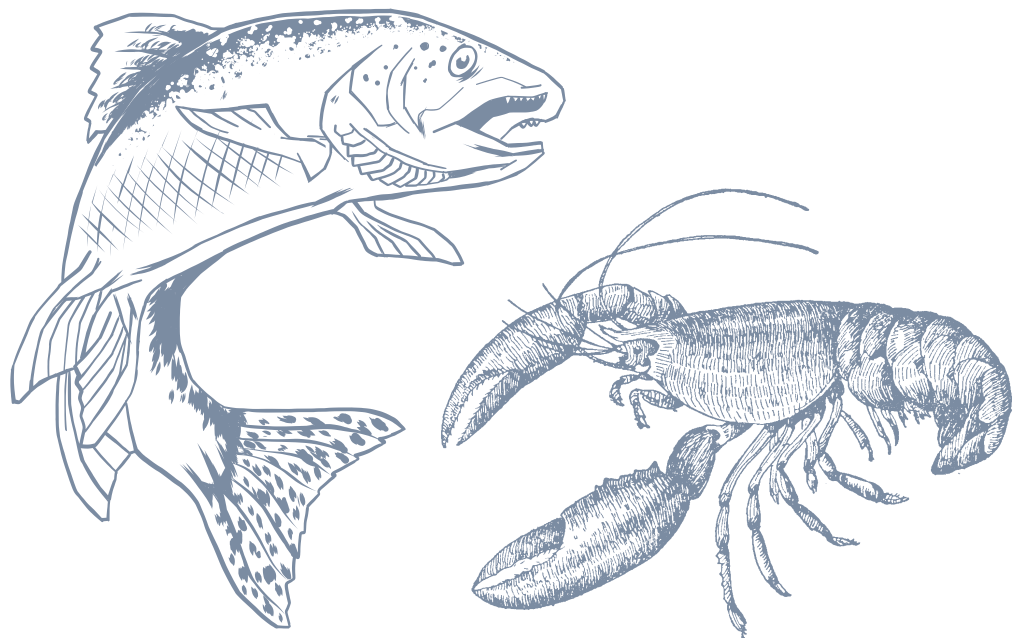
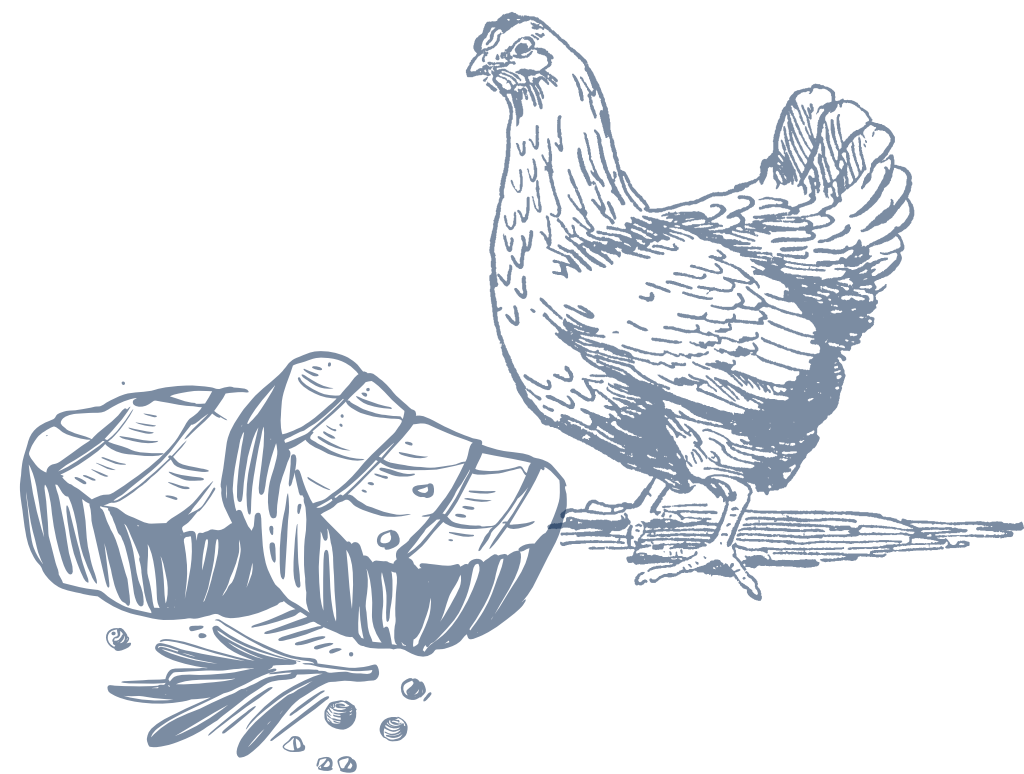
Mango, Raspberry, Lemon,
Vanilla, Coconut,
Carameland or chocolate

1 scoop 4 €
2 scoop 7 €
3 scoop 10€
Whipped cream
1€

Suppliers

WE WORK EXCLUSIVELY WITH LOCAL SUPPLIERS TO KEEP OUR PRODUCTS FRESH.

We source our meats and poultry from establishments like Krill and Transgourmet. These suppliers prioritize meats of French origin, guaranteeing quality and traceability.



All our fish and shellfish are carefully selected at “La marée pour tous”.

Every day, our gardeners carefully harvest all our fresh vegetables. For missing products, we source from local and French companies.

