

# Menu suggestions for Chateau du Pin

24€ per person w/o table service 27€ per person with table service

## **ENTRÉE** (First Course) [Choose one for the group]

- Angevine tart (rillauds, mushrooms and tome d'Anjou)
- Mushroom tart
- Smoked salmon and spinach tart
- Terrine de campagne (chicken liver and pork)
- Salad with mullet and pesto
- Shrimp and scallops casserole with white wine sauce
- Crudities (carrot, cucumber, tomato, beet)
- Tomatoes with mozzarella and basil
- ❖ Gourmet salad with froie gras, duck breast and smoked salmon (supp 3€)
- Melon with country ham

### **PLAT** (Main course) [Choose one for the group]

- Fish with beurre blanc
- Sander with beurre banc (supp 3€)
- Duck breast filets in balsamic sauce
- Glazed spare ribs
- Boeuf bourguignon
- Chicken filets with mushrooms
- Sauteed pork with curry
- Roast chicken with new potatoes
- Duck leg confite
- Stuffed veal scallops

#### Cheese platter and salad

#### **DESSERT** [Choose one for the group]

- Tiramisu (strawberry, raspberry, apple, apricot or salted caramel)
- Cremet d'Anjou
- Crème brulée with Cointreau
- Vanilla rice pudding
- Poached pear with chocolate sauce
- ❖ Blueberry tart
- ❖ Chocolate tart
- Chocolate mousse

## Choice of sides:

Smashed potatoes
Fresh noodles
Sauteed potatoes
Potatoes gratin
Petits pois
Ratatouille



## **Cold Buffet**

## 22€ per person w/o table service

Assortment of crudities (carrots, cucumbers, beets, celery remoulade, tomatoes with mozzarella)

Terrine de campagne "maison"

Charcuterie board (sausage, chorizo, country ham)

Cheese board

Salad

Assortment of 5 small desserts

~~~~

Butter

Cornichons

Sliced bread