

*Your event at the Château de Montvillargenne*



# YOUR MENUS

## *Madame de Pompadour*

€58/PERSON

Smoked salmon cannelloni with mascarpone, mesclun salad mix with herbs sauce  
Or Duck tartare, peanuts and beetroot ketchup, spicy orange sauce

Or Tender crab with citrus fruit, mango and roasted cashew nuts  
Or Tomato salad, mesclun salad mix, citrus fruit vinaigrette

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Crusty salmon fillet, chicory salad and sweet potato, blood orange syrup

Or Roasted sea bream with seaweed butter, tarama and marinated daikons, horseradish cream

Or Veal fillet, crusty buckwheat, artichoke cream and macadamia nuts

Or Duck confit, citrus herbs, morel tagliatelles and cornflower

Or Sweet spicy curry, veggies and chickpeas stew

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Red fruits Charlotte  
Or Royal Chocolate

Or Three chocolate Entremet  
Ou Strawberry cream cake

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffe, mineral water

### **WINES**

Côtes de Gascogne Blanc, Domaine de Tariquet  
Bergerac rouge, Château Laulerie

# YOUR MENUS

## *Le prince de Condé*

€70/PERSON

Mise en bouche

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Beef tataki, lime and wasabi canuts  
Ou Tender Crab with citrus fruits, mango and roasted cashew nuts

Or Marbled duck foie gras, shiitake and truffle, sour garden chlorophyll  
Or Tomato salad, mesclun salad mix, citrus fruit vinaigrette

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Roasted sea bass with seaweed butter, tarama and marinated daikons, horseradish cream

Or Crusty salmon fillet, chicory salad and sweet potato, blood orange syrup

Or Rack of lamb with herbs, Provençal style tian, tajine spices juice

Or Farmhouse Guinea fowl suprême with Parmesan viennoise, crunchy vegetables, devil sauce

Or Sweet spicy curry, veggies and chickpeas stew

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Selection of French cheeses, mesclun salad mix

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Red fruits Charlotte

Or Royal Chocolate

Or Three chocolate Entremet

Ou Strawberry cream cake

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffe, mineral water

### **WINES**

Bergerac blanc, Château Laulerie

Bordeaux rouge, Château Goumin



# YOUR MENUS

## *Le duc de Montmorency*

€90/PERSON

Mise en bouche

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Marbled duck foie gras, shiitake and truffle, sour garden chlorophyll  
Or Smoked salmon cannelloni with mascarpone, mesclun salad mix with herbs sauce

Or Tender Crab with citrus fruits, mango and roasted cashew nuts  
Or Tomato salad, mesclun salad mix, citrus fruit vinaigrette

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Fish broth, scallops and mini veggies  
Or Monkfish medallion with chorizo and piquillos, grilled eggplant, moutabal vinaigrette

Or Pigeon pastilla with almonds and cinnamon  
Or Eggplant au gratin, zucchini caviar with basil and tofu

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Roasted sea bass with seaweed butter, tarama and marinated daikons, horseradish cream  
Or Roasted turbot, popped corn crumble, zucchini spaghetti with coriander

Or Smoked beef Château fillet, gratin boulangère, bordelaise style sauce  
Or Veal fillet, crusty buckwheat, artichoke cream and macadamia nuts  
Or Sweet spicy curry, veggies and chickpeas stew

\*\*\*

Selection of French cheeses, mesclun salad mix

\*\*\*

Red fruits Charlotte  
Or Royal Chocolate

Or Three chocolate Entremet  
Ou Strawberry cream cake

Choux pastry cake (+ €2/person for a minimum of 60 persons)

Coffe, mineral water

### WINES

Côtes du Rhône blanc, Les croix Blanches "Saint Vincent"  
Bordeaux rouge, Château Cardus Médoc  
1 glass of Champagne with dessert

## YOUR MENUS

### *Princes and princesses of the Château*

€21/KID

Roasted sea bream, veggies wok

Or

Farmhouse Guinea fowl suprême, mashed potato

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Choice menu dessert

Sodas, fruit juices,  
Champagne for kids



# YOUR BRUNCH

€45/PERSON

## *Menu*

Bakery basket, Pancakes, waffles  
Variety of breads with marmelade, jams, honey and fresh butter  
Cereals  
Plain or fruit yogurt

Scrambled eggs, Benedictine eggs  
Bacon and sausages  
Roasted potatoes and seasonal vegetables  
Salad bar and salad dressing  
Soup of the day  
Smoked salmon  
Roasted butcher's choice cut  
Cold meats and condiments and sauces

Selection of French cheeses

Assortment of pastries

## *Drinks*

White wine, red wine, rosé wine  
Coffee, tea, chocolate, milk  
Fruit Juices  
Sparkling and still mineral waters





## CHOOSE YOUR COCKTAIL

### **Glass of Champagne De Venoge Cordon Bleu**

Fruit juices, sodas and 4 amuse-bouches per person  
€14/unit or €25/hour

### **Longchamp Cocktail**

Saumur brut with liquors, fruit juices, sodas  
4 amuse-bouches per person  
€16/unit during 1 hour

### **Vincennes Cocktail**

Whisky, Gin, Vodka, Martini, Champagne, fruit juices, sodas  
4 amuse-bouches per person  
€28/unit during 1 hour

### **During the night**

Beers, fruit juices, sodas, tonic, sparkling water  
€14/unit during 2 hours

