

Le Château

DE BEL OMBRE



AN EXCEPTIONAL DINNER CRAFTED BY TWO-MICHELIN-STARRED CHEF PASCAL BASTIAN

**ON SATURDAY 28th FEBRUARY AT 7:00 PM
AT LE CHÂTEAU DE BEL OMBRE**

JOIN US FOR A UNIQUE GASTRONOMIC EVENING

Rooted in Alsatian heritage and shaped by contemporary creativity, his cuisine reflects precision, seasonality, and deep respect for terroir. Trained alongside renowned figures of French gastronomy, he earned two Michelin stars at the historic Auberge du Cheval Blanc in Lembach.

For one evening, experience refined, sincere cuisine in the prestigious setting of Château de Bel Ombre.

A culinary encounter defined by excellence and sharing.

PRICE: 6,900 (NON-RESIDENTS)

*Credit applicable for HB / GB / AAI / PAI
All prices in Mauritian Rupees (MUR) and include 15% VAT*



FOR MORE INFORMATION AND RESERVATIONS:
5511 5888 (WhatsApp) | booking@lechateaubelombre.com

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MENU

AMUSE - BOUCHE

Crab Meat with Lime and Oscietre Caviar

Green Apple and Cucumber, Apple and Celery Freshness, Ripe Fruity Olive Oil

Chair de tourteau au citron vert et caviar oscietre

Pomme verte et concombre, fraîcheur de pomme et céleri branche, huile d'olive fruitée mûre

STARTER | ENTRÉE

Red Mullet in a Delicate Coral Crust

Hearts of Palm, Sun-Dried Tomato and Basil, Mild Garlic Cream, Local Saffron Fish Broth

Rouget en fine croûte coraillée

Cœur de palmier, tomate confite et basilic, crémeux à l'ail doux, bouillon de poisson local au safran

MAIN COURSE | PLAT PRINCIPAL

Pan-Seared Duck Foie Gras Ravioli

Wild Mushrooms, Black Truffle Emulsion

Raviole de foie gras de canard poêlée

Champignons des bois, émulsion à la truffe noire

Grilled Beef Fillet

Roasted Shallots and Brèdes Tom Pouce, Béarnaise with Lovage

Filet de bœuf grillé

Échalotes rôties et brèdes tom pouce, béarnaise à la livèche

DESSERT

Mauritian Pineapple and Mango

Blonde Sesame Crisp, Whipped Bourbon Vanilla Ganache, Lemongrass Sorbet

Ananas et mangue de l'île Maurice

Croustillant au sésame blond, ganache montée à la vanille Bourbon, sorbet à la citronnelle

**All our prices are in Mauritian Rupees (RS) and include 15% VAT
All wines, vintages, and dishes are subject to availability and may change.
Each glass represents 12 cl of wine.**