

# Le Château

DE BEL OMBRE



## AN EXCEPTIONAL WINE-PAIRED DINNER AT LE CHÂTEAU DE BEL OMBRE

**THURSDAY 23 APRIL AT 7:00 PM**

### CHEF BENOIT WITZ & DOMAINE DORRANCE WINES

Chef Benoit Witz invites you to a refined gastronomic evening, shaped by his experience alongside Paul Bocuse and Alain Ducasse, and his Michelin Green Star-awarded restaurant, Jardin Secret.

His cuisine reflects a modern, eco-conscious vision inspired by the flavours of Provence.

The dinner will be paired with Domaine Dorrance wines, presented by owner Christophe Durand. Crafted with precision and minimal intervention, these wines express the character of South African terroirs with balance and elegance.

**An evening where cuisine and wine meet in a spirit of refinement and sharing.**

**PUBLIC PRICE: RS 6,100**

*All prices are in Mauritian Rupees (MUR) and include 15% VAT.*



**FOR MORE INFORMATION AND RESERVATIONS:**

5511 5888 (WhatsApp) | [booking@lechateaudebelombre.com](mailto:booking@lechateaudebelombre.com)

# Le Château

DE BEL OMBRE



## MENU

### AMUSE-BOUCHE

Pearl of Confit Pork, Pineapple | Tender Octopus, Garden vegetables | Mimosa Gressin  
*Perle de porc confit, ananas | Poulpe fondant, légumes du jardin | Gressin mimosa*

**Dorrance Rosé 2024**

\*\*\*

### STARTER | ENTRÉE

Garden Vegetable Terrine, Sun-Kissed Dressing, Young Sprouts  
*Pressé de légumes du potager, condiment soleil, jeunes pousses*

**Dorrance Blanc 2024**

\*\*\*

### FISH COURSE | PLAT POISSON

Grilled Sea Bream Fillet, Herbes de Provence, Rosemary Infused Zucchini  
*Pavé de dorade grille, herbes de Provence, courgettes infusées au romarin.*

**Dorrance Chardonnay, Cuvée Anais 2024**

\*\*\*

### MEAT COURSE | PLAT VIANDE

Poultry and Hearts of Palm in Puff Pastry, Crisp Salad, Reduced Jus  
*Volaille et cœur de palmier en feuilleté, salade croquante et jus réduit*

**Dorrance Pinot Noir 2022**

\*\*\*

### DESSERT

Vanilla and Citrus Diamond

Mandarin sorbet, Bergamot Cream

*Diamant vanille et agrumes*

*Sorbet mandarine, crème à la bergamote*

**Dorrance Syrah, Cuvée Ameena 2022**

**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.**

*Tous nos prix sont en roupies mauriciennes (Rs) et incluent 15 % de TVA  
Tous les vins, millésimes et plats sont soumis à disponibilité et peuvent changer.  
Chaque verre représente 12cl de vin.*