

Le Château

DE BEL OMBRE



JOIN US FOR A UNIQUE GASTRONOMIC EVENING

**FRIDAY, 20 FEBRUARY AT 7:00 PM
AT LE CHÂTEAU DE BEL OMBRE**

Enjoy an exceptional dinner created by Blanche Loiseau, **Chef of the Bernard Loiseau Group**, featuring an exclusive Burgundy wine pairing in collaboration with **Domaine Michel Lafarge**. For this refined evening, Blanche Loiseau will be joined by **Clothilde and Eléonore Lafarge**, with each course matched to a carefully selected wine in an elegant setting.

PRICE: RS 7,900 PER PERSON

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

BERNARD  LOISEAU®

Domaine Michel Lafarge

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

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MENU

AMUSE - BOUCHE

Mahi-Mahi Flower, button mushrooms, massala Oil, kaffir Lime zest
Fleur de Mahi-Mah, champignons de Paris, huile de massala, zeste de combava
Meursault, Domaine Michel Lafarge, 2023

STARTER | ENTRÉE

Beetroot and marinated tuna duo, grapefruit and jalapeño vinaigrette
Déclinaison de betterave et thon mariné, vinaigrette au pomelo et jalapeño
Fleurie, La Joie du palais, Domaine Lafarge Vial, 2019

FISH | POISSON

Pan-seared snapper, red wine sauce, Mauritian spices, shallot confit
Capitaine poêlé, sauce vin rouge, épices mauriciennes, compotée d'échalotes
Fleurie, Clos Vernay, Domaine Lafarge Vial, 2015

MEAT | VIANDE

Venison Wellington, tender chayote, oyster mushrooms, rich meat jus
Wellington de cerf, chayotes fondante, pleurottes, jus de viande corsé
Volnay, Domaine Michel Lafarge, 2018

DESSERT

Chocolate and passion fruit tartlet, pineapple and chili sorbet
Tartelette chocolat et fruit de la passion, sorbet ananas et piment
Volnay, Les Pitures, Domaine Michel Lafarge, 2017

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 les vins, millésimes et plats sont soumis à disponibilité et peuvent varier.
Chaque verre représente 12 cl de vin.