Le Château

DE BEL OMBRE







DISCOVERY MENU

A 3-COURSE LUNCH
CELEBRATING SEASONAL MAURITIAN FLAVOURS

BENEATH THE CANOPY OF AGE-OLD TREES, TIME SETTLES.

Our Discovery Menu invites you into a three-course experience that follows the rhythm of the seasons, embraces the land and reflects le Château's soul: authentic, vibrant and deeply Mauritian.

PRICE: RS 2,950 PER PERSON

SERVED DAILY, FROM 12:00 TO 14: 30 (LAST ORDER)

BOOKING AND INFORMATION:

5511 5888 (WhatsApp) | booking@lechateaudebelombre.com

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MENU

STARTER

Half-cooked prawn with garden herbs

Creamy avocado with coconut milk /Tangy passion fruit vinaigrette / Lime sorbet

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MAIN COURSE

Delicately pearled sea bream fillet

Fresh tomato and basil / Romanesco emulsion

OR

Confit venison shank parmentier

Carrot mousseline with cumin /Glazed carrots /Red berry sauce

Jarret de cerf confit en parmentier

Mousseline de carotte au cumin /Carottes glacées / Sauce au baie rouge

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DESSERT

Pineapple in all its forms

Pineapple carpaccio with tamarind syrup

Caramelized roasted pineapple with its sorbet

The stated price is in Mauritian Rupees and inclusive of 15% VAT.
The set lunch menu is offered excluding beverages.