



**L &
LUY**
au Château d' / grande...

All our meats (beef, mutton, pork, lamb and poultry) come from France

List of allergens available at reception

Liste des allergènes disponible à la réception

Anti-waste gesture: take home what you haven't eaten! Don't forget to ask our team for your doggy bag.



Menu

Easter

66€

Eggs from our pullets: Marans, Padoue, Phoenix or Faverolle to gobble up, herb gel, gomasio



Auvergne foie gras, raised on a volcano, confit of the first fresh peas and cuckoo primroses, raw peas, young salads, pod vinaigrette

or

The shoulders, the collar of lamb from the nearby Krios farm in a soft pate with large wild garlic leaves, future flower caprons, ursinum gel, crunchy claytone

or

Green and white asparagus in an open raviole without pastry as a veil of lemon balm and white almonds, very old cow tomme from Passionflower shavings, beans and lemon balm soap.



Lotte - Black Pines

Guilvinec monkfish cheeks and diced celery skewered and smoked together on a pine needle fire, arborio pine needle risotto, pine nut lassi

or

Rabbit - Agastache

The saddle of a Bourbonnais rabbit from a rare free-range farm in Dompierre, deboned, rolled with the first leaves of agastache foeniculum from our garden, then roasted in a casserole dish, candied fennel stalks, false tatin of Julie and Fabio's young turnips, agastache, the juice from the casserole dish.

or

Lamb - Hyssop

Simon's leg of lamb confit for 7 hours with hyssop leaves, pressed, sliced, lacquered with a 100% lamb jus, then the medallion of saddle, snacked a la plancha, powdered with hyssop, a trace of creamy Béroles chickpeas.



Amatika - Rhubarb - Mélilot

Break the shell to discover the silky Valrhona Amatika vegan 46% as an assembled ganache, tartar of the first Ciflorette strawberries infused with sweet clover, sorbet of the first honey, crystallized sweet clover.

La verticale des Agneaux de Simon Rouault Gaec Krios à Saint-Plaisir

**MENUS 72€ - 5 COURSES
AVAILABLE SUNDAYS FOR LUNCH AND DINNER**

Why have we chosen to devote an entire menu to Krios breeding?

First of all, it's one of our loyal producers on the 40Km Max menu. This organic farm, which has held the Ecocert label since 1991, is located a few kilometers from the Château in the beautiful commune of Saint-Plaisir. It is family-run, and Simon, one of the sons, has taken over the reins and farms the 95 hectares with his elders. The farm is divided between lambs, sheep and chickens, and a large part of it is used for grassland farming, producing grass and hay for the sheep and, in rotation, cereals mainly for the chickens. Highly committed, they have also become masters in the eco-management of hedgerows, a symbol, if ever there was one, of the bocage, and distill throughout the Bourbonnais region their mastery of the sectors, their experience, their advice and their knack.

Discover their work as breeders in the spotlight.

The Pascale appetizer

We start with the shoulders, collar and forelegs in a soft pate with large leaves of wild bear garlic, caprons of future flowers, ursinum gel, crunchy claytone

Then the hind shanks, often called mice, confit with fragrant parsley leaves, shredded then set amidst a fiery dashi of green asparagus and long sheets of melted red mustard, black cumin oil, rua ram.

And finally, leg of lamb braised for 7 hours at low temperature with hyssop leaves, pressed, sliced and lacquered with a 100% lamb jus, followed by medallion of saddle, snacked a la plancha, powdered with hyssop, a trace of creamy Bérioles chickpeas.

AMATIKA-RHUBARB-MELILOT

Break the shell to discover the silky Valrhona Amatika vegan 46% as an assembled ganache, tartar of the first Ciflorette strawberries infused with sweet clover, sorbet of the first honey, crystallized sweet clover.

40km Max!

€33

AVAILABLE FOR LUNCH AND DINNER EVERY DAY EXCEPT PUBLIC HOLIDAYS, SATURDAY EVENINGS, SUNDAY LUNCH AND DINNER.

FOOD & WINE PAIRING €17

Les cochonnailles : Richard Gaec des Grillon.....03320, Lurcy Lévis - 20km
Les légumes bio du jardin de Couzon : Julie et Fabio.....03160, Couzon - 24km
Les champignons d'Estelle et Camille Bouc.....03320, Lurcy Lévis - 20km
Les poulets Bio ferme Krios.....03160, Saint Plaisir - 14km
La rhubarbe pieds rouges.....Jardin du Château d'Ygrande - 81m
L'ail des Ours Sauvage : le bourbonnais.....03160, Guillotière 3.8km
La crème, le lait : le petit Franchise.....03240, Rocles - 12.8km
Le Pain, les farines : La Ferme des Beguets.....03210, St-Menoux - 11km
Les oeufs de PMT : Château d'Ygrande.....03160, Ygrande - 83m
Légumes, Plantes et Fleurs comestibles : Château d'Ygrande...03160, Ygrande - 83m

ENTRY

Based on the idea of a terrine half stuffed with cabbage half stuffed with quail, the best cuts of Richard's pigs from Lurcy Lévi and young red mustard leaves, mustard mustard, red leaves in a salad.

MAIN COURSE

(This dish can also be made vegetarian)

Simon Rouault's famous cou-nu chicken, raised nearby on the mountain opposite Gaec Krios, is making a comeback, and will be fricasseed with Camille Bouc's fresh shitakés and long leaves of wild bear garlic picked by the team, carrot-braised sucrose, creamy carrot and ursinum.

DESSERT

Warm brioche of wild violets and the very first rhubarb stalks like French toast, pan-fried, the stalks barely candied but still crunchy, sorbet of the peelings, violets

Inspiration d'Auvergne

MENU WITH 3 DISHES - 46€

ENTRIES

FOIE GRAS - VIOLET - PERIWINKLE EXTRA €6

The Auvergnat foie gras, raised on a volcano in the Limagne plain, confit layered with violets and periwinkles—the very first leaves of spring, with edible blue flowers. Served with homemade brioche and young claytonia

or

SNAILS - NETTLE - SPINACH

Like a soft tielle with petit-gris snails, wild "stinging" nettles, and spinach, served with a spinach-caraway chimichurri, young spinach leaves, and a chlorella-nettle lassi

or

LAMB-BEAR'S GARLIC

Homemade terrine of 100% lamb with fresh wild bear garlic picked a few hundred yards away, neck, leg, shoulder and sweetbreads, a touch of horseradish, homemade mesclun of arugula and garlic leaves, horseradish vinaigrette.

or

FAUX GRAS-VIOLET-PERVENCHE-CASHEW

A vegan version of foie gras, with raw cashew nut paste, violet and wild periwinkle leaves, blue flowers, miso chutney, young claytone.

Inspiration d'Auvergne

MENU WITH 3 DISHES - 46 EUROS

MAIN COURSE

SKREI-THYME-LEMON-PISTACHIO

Back of skrei, migratory cod, not endangered, line-caught, poached in an infusion of thyme lemon pistachio then breaded minute gomasio, chard stems, cannelloni leaves-pumpkin, pistachio oil Lapalisse, thyme

or

CÉLERI-MORILLES-ACHILLÉE

A celery rave from garden 2024, preserved in the ground ever since, candied, incised with morels then cooked whole in the crust of a coal-black Viennese bread, wild yarrow, smoked pearl cream, broccoli from Couzon's garden, kombu

or

CAILLE-CRAMBERRIES-RUE

Une grosse caille fermière, toute désossée, poudrée de rue et cranberries, puis rôtie dans de longs persils racines, momie de poireau, panais crémeux, panais mariné, timut, le jus

or

BOEUF-RÉGLISSE BÂTON EXTRA €15

Limousin beef tenderloin a la plancha, spiked with liquorice stick and maniguette pepper, twisted Fablo pointed cabbage, small spelt chicory cream, spelt tuile, pure beef jus reduced to the extreme

Inspiration d'Auvergne

MENU WITH 3 DISHES - 46 EUROS

CHEESES

CAN BE SERVED IN PLACE OF DESSERT OR AS A SUPPLEMENT AT €13

PLATE OF 3 CHEESES

Selection of 3 cheeses from here and abroad

DESSERTS

SANGUINELLI-ROMARIN-YUZU

*Rosemary almond tart after freezing, rhubarb, yuzu,
Sanguinelli orange au naturel barely infused with
rosemary, Sanguinelli-rosemary gel*

or

PARSNIP-PRALINÉ-SANTOLINE

*A curious parsnip and praline jam on 100% hazelnut
and santoline pressed shortbread, parsnip honey
sorbet, santoline, namelaka Oqo*

Surprise Menu

5-COURSE SURPRISE MENU €64
Appetizer, 2 starters, main course, dessert
**MENU SERVED TO THE WHOLE TABLE. AVAILABLE UNTIL 1PM
FOR LUNCH SERVICE AND 8PM FOR DINNER SERVICE.**

FOOD AND WINE PAIRING €36
3 glasses

Close your eyes and trust us...

*With the Surprise menu, our Chef de Cuisine
shares the best of his savoir-faire with you,
to discover as you eat!*

*Don't hesitate to let us know when you order
if you're allergic or reluctant to certain
products.*