



Atala

RESTAURANT & BAR
COMBOURGEOIS

Restaurant Menu

Welcome

HÔTEL DU CHÂTEAU — COMBOURG

The Hôtel du Château welcomes you to a warm and authentic house full of character.

Our chef, Jean-Louis Dussaule, offers sincere and generous French cuisine, guided by the seasons, fine produce and the farmers and growers of our region.

Here, every plate is designed to bring out the true flavour of the ingredients, with cooking that is indulgent, contemporary and authentic.

We wish you a wonderful discovery and, above all, a lovely time at the table.

I

Starters

INCIPIT

Mi-cuit foie gras 16 €

Blackberry and Calvados cream, apple confit

Six Cancale oysters 15 €

From the Bay of Mont-Saint-Michel, a jewel of our region

Steamed egg & wild mushrooms 10 €

Hedgehog and parasol mushrooms, ewe's milk cream

Bone marrow & snail in parsley butter 10 €

Toasted bread

Langoustine tartare 11 €

Langoustine bisque, buckwheat galette tuile

II

Main Courses

NARRATIVE

Poultry, two ways 20 €

Pressed potato with sage, Swiss chard, Albufera sauce

Pollack 24 €

Paimpol coco beans, sweet potato, marinière jus with Breton curry

7-hour braised beef chuck 28 €

Mashed potatoes, chanterelles.

Rossini version with foie gras: +5 €

Shellfish & buckwheat blinis 18 €

Fromage blanc, spaghetti squash

Pork chop 22 €

Braised chicory, celeriac, rich thyme jus

Rib of beef to share 37 € / person

For two people — buttery mashed potatoes, chanterelles.

Bone marrow mash supplement: +3 € / person

III

Cheese & Desserts

EPILOGUE

— THE CHEESE COURSE

Selection of matured cheeses 11 €
Today's selection

— PRE-DESSERT

Chef's inspiration

— SWEETS

Crème brûlée 10 €
Madagascar vanilla

Poached pear 10 €
Financier, light tonka bean cream

Seasonal pavlova 10 €
Seasonal fruit, crisp meringue, light cream

Chouchen soufflé 14 € / person
To be ordered at the start of the meal, minimum 2 people (price per person)

Café gourmand 12 €
Mauri espresso & the chef's three petits fours

Net prices, service included.

Set Menu

39 €

— STARTER (YOUR CHOICE)

Steamed egg & wild mushrooms

Hedgehog and parasol mushrooms, ewe's milk cream

Langoustine tartare

Langoustine bisque, buckwheat galette tuile

— MAIN COURSE (YOUR CHOICE)

Poultry, two ways

Pressed potato with sage, Swiss chard, Albufera sauce

Shellfish & buckwheat blinis

Fromage blanc, spaghetti squash

Pollack

Paimpol coco beans, sweet potato, marinière jus with Breton curry

— CHEESE (SUPPLEMENT +11 €)

— PRE-DESSERT

— DESSERT (YOUR CHOICE)

Crème brûlée

Madagascar vanilla

Poached pear

Financier, light tonka bean cream

Seasonal pavlova

Seasonal fruit, crisp meringue, light cream

Children's Menu

15 €

up to 12 years old

— MAIN COURSE

Pasta shells / cooked ham / mushrooms

Market fish / seasonal vegetables / mashed potatoes

— DESSERT

Scoop of ice cream

— DRINK

Fruit cordial

Allergen table

14 ALLERGENS SUBJECT TO MANDATORY DECLARATION — EU REGULATION 1169/2011

Dish	Gluten (cereals)	Crustaceans	Eggs	Fish	Peanuts	Soya	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Mi-cuit foie gras												X		
Six Cancale oysters							X					X		X
Steamed egg & mushrooms			X				X							
Bone marrow / snail	X						X							X
Langoustine tartare		X					X							
Rib of beef to share							X							
Poultry, two ways							X							
Pollack				X			X					X		X
Braised beef chuck							X					X		
Shellfish & blinis			X				X							X
Pork chop							X		X					
Selection of matured cheeses							X							
Crème brûlée			X				X							
Poached pear / financier	X		X				X	X						
Seasonal pavlova			X				X							
Chouchen soufflé			X				X					X		
Café gourmand	X		X				X							

Detailed allergen information available on request. If you have a severe allergy, please inform our staff before ordering.