



CHÂTEAU DE RAYMONTPIERRE  
VAL TERBI  
BY THE LIVING CIRCLE

# EVENING MENU EXAMPLE

## Spring

smoked trout tartare | marinated radish salad | herbs from the château

asparagus tarte tatin | pickled onions

18 hours braised short rib from our own farm | Wild garlic hollandaise

elderflower kombucha granita | miso mousse | dehydrated milk

## Summer

semi-dehydrated tomatoes | fermented tomatoes | tomato water

st-Germain pea soup | dried meat from our own farm | chervil croutons

dryaged lamb kebab from our own farm | labneh | Jura XO sauce

strawberry sorbet | geranium mousse | waffle

## Autumn

beetroot carpaccio | tête de Moine | walnuts

cappelletti | truffle and jerusalem artichoke filling | koji butter sauce

wild boar schnitzel | pickled spruce shoots | apple molasses | horseradish

wild mushroom ice cream | caramel | puffed barley