



CHÂTEAU DE RAYMONTPIERRE
VAL TERBI
BY THE LIVING CIRCLE

EXAMPLE MENU

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