

Wedding at Château Le Windsor



« Restaurant La Bégassière »



The owners and our chef « Jérôme Barbançon » will be glad to welcome you for your family reception.

Menus are only suggestions and can be modified according to your tastes and wishes.

Jérôme will be happy to talk with you in order to make your stay at the chateau the most unforgettable.

Menu Phâtelain

42 euros

Choice of soup or velouté

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*Ballotine of salmon with garden herbs
Coriander and tomatoe dressing*

*Terrine of duck confit, celeriac remoulade
Beetroot Carpaccio and truffle dressing*

Seafood aumônière

Mosaic of smoked chicken and Mediterranean vegetables

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*Duck breast with caramelized apples
Orange and chouchenn flavour jus*

Julienne fillet à l'armoricaine, pilaf rice

*Pork loin, gratin dauphinois
Garlic and rosemary jus*

Cod fillet, tarragon butter sauce

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Cheese platter or warm goat cheese croutons

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Crème brûlée, Sablé Nantais

Chocolate Marquise, almond tuile, coconut sorbet

Gratin of red berries, Champagne sabayon, raspberry sorbet

Menu Marquise

48 euros

Choice of soup or velouté

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Perigourdine Salad

Gourmande vinaigrette

Feuilleté of mussels with saffron cream

Ballottine of farm chicken with foie gras

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Roasted sea bass fillet, « sauce vierge »

Basil Mashed potatoes

Skewer of Scallops

Crunchy salad with lukewarm herb dressing

Brill « en crépinette »

Lemongrass and ginger butter

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Roast of beef or veal

Fondant potato, « sauce forestière »

Leg of lamb, garlic and rosemary jus

Potatoes Terrine

Roasted guinea fowl with smoked bacon, its leg "en Parmentier"

Fried Mushrooms, port jus

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Cheese platter or warm goat cheese croutons

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Chocolate moelleux, vanilla ice-cream

Coconut mousse, skewer of caramelized banana

Pear and almond cream tart

Menu Princier

59 euros

Choice of soup or velouté

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*Housemade smoked salmon, crème fraîche
And its trimming*

*« Foie gras » terrine, spicy mango chutney
Reduction of red wine « façon balsamique »*

Scallops « à la bretonne »

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*Sea bass fillet, cauliflower purée
Shallot and chives cream*

*Grilled red mullet fillet
Ratatouille and anchovy butter*

Froustade of sweetbreads

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*Fillet of Beef or veal
Dort sauce*

*Stuffed saddle of rabbit with mushroom and truffle
Pea purée and creamy mustard sauce*

*Rack of lamb with herb crust
Green vegetables and thyme jus*

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Cheese platter or warm goat cheese croutons

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Assiette gourmande

Passion fruit mousse, exotic fruits salad

Menu du Roi

65 euros

*Roasted scallops and its « tartare »
Lemon dressing*

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*Terrine of duck confit
Mango chutney and its "brioche"*

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*Roasted half lobster
Garlic and almond butter*

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*Beef fillet « Wellington »
« Sauce périgourdine »*

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Cheese platter or warm goat cheese croutons

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Assiette gourmande