

Le Social Club

ALL DAY

English version

Le Social Club
ALL DAY

Monday to Thursday: 2pm - 10 pm

Friday: 2pm - 6 pm

Saturday: 12pm - 6 pm

Sunday: 3pm - 10 pm

Here, we only serve a good time !

Discover a simple and comforting menu, thoughtfully crafted to please everyone at any time of day. We take pride in showcasing local and regional products, such as honey harvested at the Château, to offer an authentic and flavourful cuisine.

Enjoy
Le Comptoir of the Social Club

A variety of buffets to enjoy for moments
of conviviality and sharing!

Monday to Friday – 12 PM to 2 PM - **39€**

(drinks not included)

Friday & Saturday – 7 PM to 10 PM - **49€**

(1 drink included)

Every Sunday – Brunch from 12 PM to 2 PM - **59€**

(excluding special event)

Le Social Club

TO SHARE

Caviar

Caviar tasting **105.**

Foie gras

Tasting in bites **28.**

Smoked salmon

Chef's selection **26.**

Chef's Bao

Crispy chicken, yuzu coleslaw **18.**

Crispy breaded calamari

Spicy mayonnaise **16.**

Cheese & Charcuterie board

Regional products assortment **29.**



Le Social Club
WORLDFOOD

SANDWI'CHIC

Homemade fries & mesclun salad

Avocado toast

Pico de Gallo, pickled red onions, poached egg **19.**

Burger

Angus minced steak, maroilles cheese, onion compote, pickles, tomato, salad, chipotle-mayo **27.**

LES PIZZAS

Stone-baked & served with mesclun

Margherita

Tomatoes, mozzarella, basil **18.**

Reine

Tomatoes, mozzarella, ham, mushrooms **18.**

Three Cheeses

Tomatoes, mozzarella, goat cheese, parmesan, oregano **18.**

Diavola

Tomatoes, mozzarella, chorizo, peppers **18.**

 Végétarien



Le Social Club

CHEFS SPECIALTIES

MARKET MENU- 39€

Starter of the day
or
Cold soup

The Château Burger
or
Seasonal Fish

Dessert of the day
or
Chocolate mousse



Pescetarian



Vegetarian



Vegan / Vegan option

STARTERS

Cold pea soup  

Peas, mint, and yuzu, sugar snap pea toast **14.**

Seasonal salad

Fresh salad from our chef **14.**

Ceasar salad (starter or main course) 

Caesar salad, poached egg **16/26.**

Choice between crispy chicken or smoked salmon



Le Social Club

CHEFS SPECIALTIES

MAIN COURSES

Butcher's specialty

Flank steak with Chimichurri sauce, homemade fries, salad **28.**

Catch of the day

Fish of the day with market side dish **27.**

Salmon poke bowl

Avocado, cucumber, edamame, sesame, wasabi, soy sauce **28.**

DESSERTS

Chocolate mousse

Grandmother's style **11.**

Panna Cotta

With seasonal fruits **11.**

Soft-baked cookie

Half-baked, chocolate and caramel (15-minute wait) **12.**

Gourmet coffee

Selection of desserts **16.**

