

Le Social Club

# LA TABLE

Les chefs vous entraînent dans un voyage culinaire où chaque plat invite à la découverte de saveurs authentiques et sincères. Leur interprétation des produits du terroir français, délicatement teintée d'influences venues d'Asie, mêle tradition et modernité. Un moment convivial et chaleureux à partager autour de la table.

*The chefs invite you on a culinary journey, where each dish is an invitation to discover authentic and sincere flavors. Their interpretation of French local products, delicately infused with influences from Asia, blends tradition and modernity. A warm and convivial moment to share around the table.*

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## STARTERS

French Caviar 🐟

30 g / Isigny cream / blinis ..... **105.**

Melon 🥒

White balsamic / red shiso / cebo de compo ..... **18.**

Amberjack 🐟

Carpaccio / ponzu sauce / cucumber / sesame ..... **22.**

Semi-cooked Foie Gras

Red berries / spiced gingerbread toast ..... **26.**

## MAIN COURSES

Risoni Pasta 🌿

Spring vegetables / Parmesan ..... **21.**

Whispers Of Spring Vegetables 🥒

Glazed, perfectly crisp-tender ..... **24.**

Guinea Fowl

Roasted supreme / peanut miso / cauliflower ..... **29.**

Zander 🐟

Roasted / red curry - a taste of Thailand / bock choy ..... **33.**

Beef

Roasted filet / zucchini flowers / yuzu kōshō béarnaise ..... **42.**

🐟 Pescetarian    🌿 Vegetarian    🥒 Vegan / Vegan Option on request



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## SELECTION OF AGED CHEESES

### Aged Cheeses From Hauts-de-France region

Carefully selected by our Chefs ..... **16.**

### Sommelier's Recommendation

Glass of Médoc Cru Bourgeois "Château La Cardonne" ..... **13.**

## DESSERTS

### Chantilly

Authentic Chantilly Cream Tasting ..... **9.**

### Ice Cream & Sorbet

Vanilla / chocolate / caramel / pistachio / lemon / strawberry / cherry ..... **12.**

### Chocolate

Dark chocolate / timut / cherry ..... **14.**

### Strawberry

Strawberry / vanilla / spring flowers ..... **14.**

### Grapefruit

Grapefruit / orange blossom / honey ..... **14.**

### Discover the Social Bar

The Social Bar, with its intimate and cozy atmosphere, offers guests a glamorous and unique mixology experience.

#### Opening Hours:

Monday to Thursday & Sunday: 5:00 PM – 12:30 AM

Friday & Saturday: 3:00 PM – 1:00 AM



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# ORIGIN OF PRODUCTS & MEATS

Born, raised, slaughtered

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## RESTAURANT

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POULTRY : HAUTS-DE-FRANCE

BEEF : HAUTS-DE-FRANCE

HONEY FROM THE CHATEAU'S GARDEN

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## BISTROT ROOM SERVICE

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POULTRY : HAUTS-DE-FRANCE

BEEF : HAUTS-DE-FRANCE

HONEY FROM THE CHATEAU'S GARDEN

