

Le Social Club

ALL DAY

Lundi au Samedi - 12h à 14h30

Dimanche au Jeudi - 19h à 22h

Here, we only serve good times!

Discover a simple, comforting menu designed to delight everyone. Our chefs showcase local and regional products, including honey harvested right at the Château and reimagine traditional French flavors with a few touches of Asia.

Authentic, flavorful cuisine, both generous and convivial, meant to be shared around the table.



Le Social Club

TO SHARE

Crispy breaded calamari

Spicy mayonnaise **19.**

Foie gras

Mi-cuit, with chutney and toasted bread **23.**

Smoked Salmon

Creamed herbs with toasted bread **22.**

The board

Artisanal charcuterie tasting **29.**

Artisanal cheese tasting **29.**

Mixed board **29.**



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WORLDFOOD

LES PIZZAS

Stone-baked

Margherita

Tomatoes, mozzarella, basil **19.**

Diavola

Tomatoes, mozzarella, chorizo, peppers **19.**

Three Cheeses

Tomatoes, mozzarella, goat cheese, parmesan, oregano **21.**

Truffe

Cream base with mozzarella, smoked ham, and truffle oil **24.**

BRASSERIE

Ceasar salad

Perfect egg with onions, bacon, parmesan and croutons **26.**
Choice between crispy chicken or smoked salmon

Burger

Minced steak, raclette cheese, onion compote, pickles, tomato, salad,
chipotle-mayo **26.**
Homemade fries & mesclun salad

 Pescetarian

 Vegetarian

 Vegan / Vegan Option



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SPÉCIALITÉS DES CHEFS

STARTERS

Soup of the day  **15.**

Snails Label Rouge

Garlic & parsley butter - 6 or 12 pieces **16 / 28.**

MAIN COURSES

Mont d'or

Cured country ham, roasted new potatoes, mesclun salad..... **31.**

Warm box with creamed savoy cheese

Hake fillet * 

Hake fillet with tomato and coconut, bok choy, hint of chili **26.**

Guinea Fowl Supreme

Corn with poultry jus and yuzu kosho **26.**

Butcher's specialty

Grilled flank steak with homemade fries, mixed salad **31.**

Choice between peppercon or Béarnaise sauce

Autumn Risoni 

Risoni with truffle, mushrooms, and Parmigiano shavings **21.**

**Presented at the Oise chefs' gala dinner*

 Pescétarien

 Végétarien

 Végan / Option végan



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CHEFS SPECIALTIES

DESSERTS

Chocolate Brownie

Served with a scoop of ice cream **12.**

Rice Pudding

Grandma's style **12.**

The apple

Crumble-style **12.**

Gourmet Coffee

Assorted mini pastries **16.**

Discover also Le Comptoir de Jeanne

Every Friday and Saturday evening, Le Comptoir de Jeanne welcomes you to the Social Club for a warm and gourmet experience. In a setting where history, art and modernity meet, compose your dinner as you wish: salads, soups, generous dishes and seasonal creations reinvent the great classics with authenticity.

Friday & Saturday – 7:00 PM to 10:00 PM

€59 per adult

€21 per child

Every Sunday – Brunch from 12:00 PM to 2:00 PM

€59 per adult (excluding holidays)

