

Le Social Club

# LA CARTE

*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.



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## 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)**

