



RESTAURANT

LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES

THE MENU

WELCOME TO LA CHAPELLE,
a Maison Faber Lascombes restaurant

La Chapelle is a real living space, like a beautiful family home in the country, set in the heart of the grounds of Château Guiraud, a 1^{er} Grand Cru Classé in the 1855 classification.

We welcome you to our country home surrounded by vines, trees and wild grasses.

We are committed to working with the finest products from Southwest France, sourced from carefully selected suppliers. Our dishes are designed with seasonality in mind. Some vegetables and herbs are grown in the Château's kitchen garden.

Our aim: to offer local, responsible cuisine that is still indulgent and generous.



ABOUT OUR PRODUCERS

FLORIAN GAZEAU | *CANÉJAN*

Master artisan butcher
offering exceptional quality meat,
selected from historic partners

GUILLAUME GÉ | *NOUVELLE-AQUITAINE*

Truffle producer working according to traditional
methods in his truffle fields in Dordogne and Charente

BEURRE DE BORDEAUX | *BORDEAUX*

Traditional butter producer
using double churning and maturing

FERME DE GRUEY | *PISSOS (LANDES)*

A family poultry farm committed
to working according to traditional methods

S.O. BON | *NOUVELLE-AQUITAINE*

Seeking out the best fruit and vegetables
from Southwest France and producers
with eco-friendly practices

STURIA | *GIRONDE*

French caviar producer combining traditional
know-how and meticulous sturgeon breeding

SOURCE DES ABATILLES | *ARCACHON*

Nitrate-free natural mineral
water of the highest purity

PIERRE ROLLET | *BORDEAUX ET LIBOURNE*

Epicurean artisan cheesemaker who
selects his cheeses according to the season

ERIC OSPITAL | *PAYS-BASQUE*

Artisan pork butcher who focuses
on the quality of raw materials
for a natural, authentic product

LA FERME SAIN'BIOSE | *LANNES (LOT-ET-GARONNE)*

Eco-responsible farm producing organically-certified,
high-quality pulses and flours



Every day, lunch and dinner

SIGNATURE MENU - €45

Marmande tomatoes
and burrata from Pierre Rollet
2024 edition



Chicken from Gruey farm in Pissos
stuffed ballotine with Nouvelle-Aquitaine vegetables
and chicken drippings



Sauternes syrup baba,
strawberries by Frederique, vanilla cream

Sturia Oscietra caviar - 30 g

€110

Its firm, golden-brown eggs roll around on the palate, gradually releasing their delicate salty flavours and nutty notes.

STARTERS

Éric Ospital black pudding, Granny Smith apples and Sauternes jelly	€17
Marmande tomatoes and burrata from Pierre Rollet 2024 edition	€18
Trout from Saint-Étienne-de-Baïgorry, beetroot and citrus	€19
Foie gras from the Gers, red berries and balsamic vinegar	€22

MAINS

Chicken from Gruey farm in Pissos stuffed ballotine with Nouvelle-Aquitaine vegetables and chicken drippings	€28
Ravioli of mushrooms and vegetables from Gironde, marinated raw mushrooms and pickles, light sauce with Pierre Rollet Comté cheese, organic roasted hazelnuts	€29
Wild catch-of-the-day fish steak, peas and broad beans, Basque pork belly and mushrooms, flavourful fish stock	€29
Beef steak* Bazadaise cattle, selected by butcher Florian Gazeau in Canéjan, potato gratin with truffles from Guillaume Gé and fine herb salad in a Périgueux sauce	€32
Veal sweetbread casserole, mushrooms and vegetables from Nouvelle-Aquitaine served in a sweet wine sauce	€36

CHEESES

Platter of four cheeses	€16
Pierre Rollet cheesemonger's	
Cheese platter to share	€25
Pierre Rollet cheesemonger's	

DESSERTS

Sauternes syrup baba	€12
strawberries by Frederique, vanilla cream	
Équatoriale Lactée chocolate dome,	€16
caramel centre, bitter chocolate biscuit, Eskimo glaze with caramelized hazelnuts	
Frozen raspberry nougat,	€16
nougatine crisp with almonds, red berries and coulis	
Coffee with an assortment of miniature desserts	€12
Soubira arabica coffee served with a variety of miniature desserts	

*Please ask about our list of allergens.
Meat sourced from France.

MENU OF THE DAY

*Weekday lunches,
excluding public holidays*

— €25 —

Starter and Dish of the day

or

Dish of the day and Dessert

— €32 —

Starter of the day - €6



Dish of the day - €20



Dessert of the day - €6

CHILDREN'S MENU – €15

Wild-caught fish or Beef steak*,
seasonal vegetables or new potatoes

Homemade ice cream or Assortment of miniature desserts



MAISON
FABER LASCOMBES
RESTAURANTS

MAY 2024

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BRASSERIE BORDELAISE • LE PUY PAULIN • LE 7 RESTAURANT • FAMILIA • L'HOTEL DE LA PLAGE
LA CHAPELLE • LA TERRASSE ROUGE • BICHETTE • LE RELAIS DU CAP • L'EPICERIE BORDEAUX • ROMEO