



Le Jacques Coeur

BY JULIEN LAVAL
Executive Chef



Delicacy menu

68 €

Appetizer

Cured salmon gravlax, lettuce coulis,
Soft ewe's milk yogurt pearls, Kalamansi touch

Roasted veal rump and its confit breast,
Cauliflower two ways: as a cream and poached in Ras El Hanout spices,
Full bodied jus and morels cream

Refined cheese selection of our Regions

Crispy finger dessert made with Genoa bread,
Fresh and poached strawberries, creamy acidulous fruits
and a Rubarb sorbet

Homemade petits fours

Wine pairing 35 €

Selection of 3 glasses of wine of 12 cl each

VAT and service are included. Prices expressed in Euros



Discovery menu

99 €

Appetizer

Lukewarm green and white asparagus, crispy olive bread,
Isigny crème fraîche flavored with Espelette pepper, Porto jus

Grilled aubergine and crab cannelloni,
Aubergine caviar and garlic foam

Turbot filet as a mille-feuille with duxelle, pickled leek,
Lime gnocchi, fresh verbena sauce

Duckling filet from “La Ferme des Quatre Saisons”,
Roasting on the chest at a low temperature,
Salad and peas cream, bulgur and Parmigiano, bones jus

Refined cheese selection of our regions

Coconut shortbread, light mango cream, puff pastry crust,
Bergamot flavored cream, meringue flakes,
Greek yogurt ice cream

Homemade petits fours

Wine pairing 55 €

Selection of 5 glasses of wine of 12 cl each

VAT and service are included. Prices expressed in Euros



A la carte menu

The Starters

Cured salmon gravlax, lettuce coulis, 27 €
Soft ewe's milk yogurt pearls, Kalamansi touch

Pan fried duck Foie Gras, seasonal vegetables, 26 €
Mint and coriander flavored duck consommé

Lukewarm green and white asparagus, crispy olive bread, 30 €
Isigny crème fraîche flavored with Espelette pepper, Porto jus

 Grilled aubergine and crab cannelloni, 32 €
Aubergine caviar and garlic foam

 A vegetarian version of this dish is available.



A la carte menu

The Main Courses

Seasonal vegetables Carnaroli risotto,
Lettuce coulis 33 €

Roasted veal rump and its confit breast, 37 €
Cauliflower two ways: as a cream and poached in Ras El Hanout spices,
Full bodied jus and morels cream

Duckling filet from “La Ferme des Quatre Saisons”, 39 €
Roasting on the chest at a low temperature,
Salad and peas cream, bulgur and Parmigiano, bones jus

Turbot filet as a mille-feuille with duxelle, pickled leek, 40 €
Lime gnocchi, fresh verbena sauce

Blue lobster from the brittany coast (half a lobster of around 550g), 77 €
Carnaroli rice risotto with Parmaggiano,
American sauce



A la carte menu

The Cheese

Refined cheese selection of our regions 16 €
Jam and dry fruits served as sides

The Desserts

Crispy finger dessert made with Genoa bread, 13 €
Fresh and poached strawberries, creamy acidulous fruits
and a Rubarb sorbet

Coconut shortbread, light mango cream, puff pastry crust, 14 €
Bergamot flavored cream, meringue flakes,
Greek yogurt ice cream

Savoy sponge cake, orange mousseline cream, 15 €
Citrus fruits freshness, lime and rosemary sorbet

We trust them for their quality requirements :

Beauvallet



Beauvallet is a family-owned French company founded in 1860 in Pithiviers. Its multi-faceted expertise combining butchery and innovation have enabled it to sell butchered meat and poultry in France and on the international market.

Product à la carte: veal rump

La Ferme des Quatre Temps



Located 10km away from Château d'Augerville and at the heart of the Regional Natural Park of the Gâtinais, this family run farm has been lasting for four generations. Poultry are raised outside and fed on cereals produced at the farm.

Product à la carte: duckling

Paris Caviar



PARIS CAVIAR

Fishery products of quality "Petit Bateau", an essential fresh products traceability with demanding specifications, direct purchases with many small fishermen.

Products à la carte : Turbot and Salmon

Fromagerie Loiseau



Loiseau cheese plant, located in Ile de France, less than 20 km from Château d'Augerville, has a business of refining and trading (half-wholesale and retail) in the field of cheese and dairy products. It is specialized in Brie cheese refining and more particularly Brie de Melun, the ancestor of all.

Product à la carte: all the cheese from our trolley

Les Douceurs d'Augerville



Created by our artisan chocolatier "Hervé Boudot" sample the delight; Praline, ganache, orangettes, gingembrettes.... as well as old fashioned marshmallows, nougats & candies. Valrhona is the chocolate brand used for all his creations.

Product à la carte: chocolate petit fours offered at the end of your meal

*« The discovery of a new dish does more for the happiness of the human race
than the discovery of a new star. »*

Jean Anthelme Brillat-Savarin