

RESTAURANT FELICIE

Let yourself be swept away by our Félicie Menu, prepared with passion by our chef using seasonal ingredients from the Maubreuil Farm.

Félicie Restaurant

~ A 4-part journey	55€
~ A 5-part journey	65€

Prélude

Ravioli

Prawn and mushroom ravioli, bisque foam and basil maltodextrin.

Included in the 5-course menu

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Starter

Coated Eggplant

Aioli, sweet confit egg yolk.

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First Course

Market Fish

Carrot variations, ginger, lemon.

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Second Course

Duck Breast

Slow-cooked half duck breast, red kuri squash, honey and rosemary jus.

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Dessert

Valrhona Chocolate Entremet

Praline puff pastry, dark chocolate mousse, strawberry and mint coulis.

Explore our wine list and discover our sommeliers' recommendations.

FÉLICIE RESTAURANT

From the ground floor, descend a few steps... Beneath the stone vaults, a place steeped in history awaits you :

Welcome to Félicie Restaurant.

Here, the spirit of Félicie de Dion — muse and wife of the Marquis Albert de Dion — inhabits every detail.

The warmth of his hospitality meets the culinary traditions of yesteryear, elegantly revisited by our Chef.

In this cosy atmosphere, surrounded by works of art and souvenirs from elsewhere, cooking becomes an emotion.

At Restaurant Félicie, we celebrate local produce, conviviality and the joy of sharing.



STARTERS

SEMI-COOKED BUTTERNUT SQUASH | €11

Butternut squash from the Ferme de Maubreuil, cockles in white wine and butternut mousseline.

BREADED AUBERGINE | €14

Aioli, sweet cured egg yolk.

RAVIOLI | €16

Prawn and mushroom ravioli, bisque foam and basil maltodextrin.

Net price and service included.

MAIN COURSES

CATCH OF THE DAY | €26

Carrot variations, ginger, lemon.

DUCK BREAST | €28

Slow-cooked half duck breast, red kuri squash, honey and rosemary jus.

BEEF FILLET | €30

*Crushed potatoes, smoked bacon, chives and beef jus with Port.
Supplement: Pan-seared foie gras escalope + €5*

PORK CHOP | €55

*To share for two, carved tableside.
Vegetables from the Ferme de Maubreuil, garlic jus.*

CHEESES

Your choice.

MATURE CHEESE PLATTER | €15



DESSERTS

CRÊPE SUZETTE | €12

*Flambéed tableside
Butter with orange zest, sugar, orange juice.*

BLACKBERRY LACE | €13

Blackberries, almond cream, white chocolate and cardamom mousse, Baileys and almond sauce.

VALRHONA CHOCOLATE ENTREMET | €14

Praline puff pastry, chocolate mousse, strawberry and mint coulis.

CAFÉ MUSETTE | €15

*An elegant French reinterpretation of Irish Coffee:
Musette vegetable whisky, coffee, sugar, whipped cream.*

Net price and service included.