



MENU



CHÂTEAU DE CHANTILLY

Welcome to the table of the Princes of Condé



Our recipes are a tribute to the renowned maîtres d'hôtel and chefs who once worked here.

The first was François Vatel, maître d'hôtel to the Grand Condé, Louis de Bourbon. He organised Louis XIV's extraordinary stay in Chantilly in April 1671, filled with banquets, fireworks and festivities. But his conscientiousness hastened his demise – he took his own life when a delivery of fish failed to arrive on time for a meal, giving rise to the myth of perfectionism à la française.

The second was Méot, a kitchen boy who worked at Chantilly from 1777 to 1778. He later went on to create one of the first restaurants in Paris in 1791. Legend has it that the members of the Revolutionary Tribunal celebrated Marie-Antoinette's execution at Café Méot, also known as Le Bœuf à la Mode.

The 18th century saw the invention of Chantilly's famous whipped cream.

In the 19th century, the Duke of Aumale hired Szymanski and his son as chefs in Chantilly, taking them with him to England during his exile. Then came a number of other cooks who made the château one of France's most prestigious restaurants.

Our local producers



We choose to support local producers wherever possible.
However, we reserve the right to source from other suppliers if they are unable to supply us.



La Boulangerie du Château
Picardy «Gâteau battu»



La Fabrique d'Ancienville
Pasta
lafabriquedancienville.business.site



• **STARTERS** •



Richelieu pâté en croûte
14€

Toast with fresh goat's cheese,
tomato marmalade, pine nuts and basil vinaigrette
12€

Château Caesar salad
13€

Salmon tartare with dill and horseradish Chantilly
15€

— **Starter of the moment** —

Gazpacho, feta cheese and toast with olive oil
11€



• MAIN DISHES •



Toast with fresh goat's cheese,
tomato marmalade, pine nuts and basil vinaigrette

19€

Château Caesar salad

20€

Seasonal vegetable pie

19€

• ROASTED •



Roast salmon, Béarnaise sauce

24€

Rotisserie farmhouse chicken

21€

Skewer of pork spare ribs marinated in maple syrup

21€

Side dishes of your choice

Freshly made fries, Mafaldines,
Seasonal vegetables, Green salad



• **DESSERTS** •



Picardy "Gâteau battu" ("Beaten cake")

9€

Large chou bun with praline Chantilly cream

11€

Condé rice

9€

Fruit soup

9€

Cup of Chantilly cream

6€

Coffee with treats

10€

————— **extra** —————

Red berry coulis and toasted almonds

2€



• CHÂTEAU MENU •



STARTER + MAIN OR MAIN+ DESSERT 27 €

STARTER + MAIN + DESSERT 30 €

STARTER OF YOUR CHOICE

Château Caesar salad

OR

Toast with fresh goat's cheese,
tomato marmalade, pine nuts and basil vinaigrette

MAIN COURSE OF YOUR CHOICE

Rotisserie farmhouse chicken

OR

Roast salmon, Béarnaise sauce

OR

Seasonal vegetable pie

DESSERT OF YOUR CHOICE

Large chou bun with praline Chantilly cream

OR

Picardy "Gâteau battu" ("Beaten cake")

JUST AT NOON

• **PICARD EXPRESS MENU** •



20 €

OF YOUR CHOICE

Classic "Ficelle Picarde"

OR

Ficelle with seasonal vegetables

DESSERT

Picardy "Gâteau battu" ("Beaten cake")



• **CHILDREN MENU** •



14 €

Until 12 years

OF YOUR CHOICE

Roast salmon

OR

Rotisserie farmhouse chicken

SIDE OF YOUR CHOICE

Freshly made fries, Mafaldines,
Seasonal vegetables

DESSERT YOUR CHOICE

Picardy "Gâteau battu" ("Beaten cake")

OR

Scoop of ice cream

DRINK

Water **OR** Squash





Château de Chantilly

INSTITUT DE FRANCE