

# Le Château Gastronomique

## Chief Menu

### Appetizers:

1. French Onion Soup - LKR 700
2. Escargots de Bourgogne (Snails in Garlic Butter) - LKR 900
3. Foie Gras with Brioche - LKR 1,500
4. Pâté de Campagne (Country-style Pâté) - LKR 800
5. Salade Niçoise (Tuna Salad) - LKR 1,000

### Main Courses:

1. Coq au Vin (Chicken in Red Wine Sauce) - LKR 1,800
2. Bouillabaisse (Fish Stew) - LKR 2,000
3. Boeuf Bourguignon (Beef Stew in Red Wine) - LKR 2,200
4. Confit de Canard (Duck Confit) - LKR 2,500
5. Ratatouille (Vegetable Stew) - LKR 1,200

### Pasta and Risotto:

1. Linguine aux Fruits de Mer (Seafood Linguine) - LKR 1,800
2. Risotto aux Champignons (Mushroom Risotto) - LKR 1,500
3. Tagliatelle à la Carbonara - LKR 1,400
4. Spaghetti Bolognese - LKR 1,200

### Steaks and Grills:

1. Entrecôte au Poivre (Pepper Steak) - LKR 2,800
2. Filet Mignon with Red Wine Sauce - LKR 3,200
3. Grilled Lamb Chops with Rosemary - LKR 2,500
4. Grilled Salmon with Lemon Butter Sauce - LKR 2,000

### Desserts:

1. Crème Brûlée - LKR 700
2. Tarte Tatin (Caramelized Apple Tart) - LKR 800
3. Profiteroles with Chocolate Sauce - LKR 900
4. Mousse au Chocolat (Chocolate Mousse) - LKR 600
5. Tarte au Citron (Lemon Tart) - LKR 750

**Cheese Platter:**

1. Assortment of French Cheeses - LKR 1,200

**Beverages:**

1. House Wine (Glass) - LKR 600
2. French Red/White Wine (Bottle) - Prices vary
3. Champagne (Bottle) - Prices vary
4. French Press Coffee - LKR 300
5. Hot Tea - LKR 250