

# Le Capella

According to the seasons and nature's offering

## Our Chef's Menus

Please specify to us your intolerances and allergies

### 5 COURSES MENU -79€

2 STARTERS / 2 MAIN COURSES / 1 DESSERT

### 7 COURSES - 99€

3 STARTERS / 2 MAIN COURSES / 2 DESSERTS

### A LA CARTE

STARTERS 23€

MAIN COURSE 36€

DESSERT 16€

CHEESE 14€

### FOOD AND WINE PAIRINGS

3 Glasses of 8cl – 46€

5 Glasses of 8cl – 64€

HOME MADE PURIFIED WATER WITHOUT CHIMIC PRODUCT  
FILTERED BY NORDAQ FRESH  
AT THE RATE OF 3€ PER PERSON

(STILL OR SPARKLING)

We offer you a homemade and fine French cuisine with our local farmer

## Our Starters

Organic asparagus of Travers  
Grapefruit dressing



Vineyard snails in Green



Cromesquis of pig's knuckles  
Goat foam, thym infusion



Candied egg yolk of Chicken  
Onion, hay

## Our Main Courses

Back of Sandre with Hazelnut Butter  
Chard risotto, orange



Slow cooking Saint Savin Trout  
Roasted fennel, aniseed gel



Roasted on pallet Pigeonneau des Cytises  
Fir tree buds



Golden Buckwheat Sweetbreads (Supp 8€)  
Pea, verbena



Allaiton Lamb in Herb Crust  
Burnt eggplants, full-bodied juice

## Our Desserts

Pavlova

Fir tree cream, seasonal strawberry & consommé strawberry



The Chocolate

Creamy & frothy Guanaja Jivara

Lemon & coriander sobert, opaline chocolate, coriander gel



Citrus

Creamy olive oil Sudashi, mint pesto shiso

Citrus segment, buckwheat chips



The Beetroot

Beetroot poached with raspberry, fermented black garlic gel,  
Salt coriander lemon, raspberry & beetroot cream

## Cheese

Degustation plate of regional cheeses

Instead of dessert or in addition for 14€ per menu

## « Our Farmers »

Mushrooms	M. François Berliet Champi 'good Saint Alban de Roche (38)
Meat and poultry <b>From France</b>	Boucherie de halles Maison Stéphane Milleret - Chambéry (74)
Organic Eggs	Berthier Jean Yves Lisieux (38)
Snails	M. Julien Dumait Groslée Saint-Benoît (01)
The pigeons	M. Berger Dominique et Christine - Les Cytises Saint Alban de Roche (38)
Fish and Crustaceans	Jérémy Rigaux Alpes Marée (73) Homards Acadiens Marlieux (01)
Fresh water fish	Gérald Faure Ferme piscicole de Laval Saint Chef (38)
Seasonal organic vegetables	Mathieu Sermérieu (38)
Bread	M. et Mme Favier Heidi et Franck Lhuis (01)
AOC Cheese	« Fromagerie Chenevaz » à Saint Romain de Jalionas (38) Gaec la Gentilhommière, à Sermérieu (38) Gaec la chèvre Arandonaise, à Arandon (38)
The Chocolate	Valrhona Tain l'Hermitage (26)
The Beer	« Brasserie des Ursulines » Crémieu (38)



Homemade purified water still or sparkling, without chimic product. Filtrered by Nordaq Fresh.

The register of reportable allergens contained in our dishes is available upon request.



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[www.chateau-chapeau-cornu.fr](http://www.chateau-chapeau-cornu.fr)

[www.lecapella.com](http://www.lecapella.com)

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## Gastronomic Restaurant

# Le Capella



*Chef : Philippe Barberet  
et his Sous-Chef Agustin Murua Mercado*

*Chef pâtissier : Xavier Vautier*