

Head chef: Philippe Barberet

Pastry Chef: Xavier Vautier



Pleasure Menu - 59 €

Appetizer



Organic Egg 64°C

Hay cream, cultivated mushrooms and cereal grains



Saint-Savin Trout

Organic Quinoa, Cress and Trout Eggs



Fruits of the season Pavlova

Mascarpone cream, Fresh fruits, Fruits jelly



Signature Menu's Main Dish Suggestions

Lobster, Sauternes and citrus - 48 €

This dish can be integrated as part of the Signature Menu

(10 € supplement)



Oyster ice-cream langoustine carpaccio - 28 €



The cart of fresh and locally-refined cheeses - 12 €

Signature Menu - 89 € - in 7 dishes

This menu cannot be order after 1 pm and 9 pm -

Ordered for the entire party.

Appetizer



Langoustine

Carpaccio, yuzu, citrus, Oyster icecream,
Cucumber sea water



Vegetable of the moment



Saint-Pierre 'Lame' Fish

Citrus steam, Mosaic and nori leek, Clear Broth



Saint Alban de Roche Squab

Peas, Mint, Sorrel and Full-bodied juice



Pre-dessert



Choux bun

Strawberry rhubarb jelly and Vanilla cream from Tahiti



The Grapefruit

Ganache montee and Grapefruit supremes

Delight Menu - 74 € - in 5 dishes

Ordered for the entire party.

Appetizer



Isère Trout

Candied Cauliflower, Lemon gel, Trout caviar and Pickled onions



Lobster Medallion

Sauternes and Citrus



Milk veal from la Chartreuse

Textured carrots, Grapefruit and Timut pepper



Pre-dessert



The Chocolate Box

Jivara chocolate mousse, Praline crisp, Smelting heart



Children's Menu - 19 €

Composed of a main dish and dessert.

(Menu served to children up to 12 years-old and age-adapted)

« Our Partners »

Mushrooms	M. François Berliet Champi'good Saint Alban de Roche (38)
Meats, poultries Origin : France	Les frères Charveron St Jean de Soudain (38)
Organic Eggs	Berthier Jean Yves Lisieux (38)
Meats	Boucherie de halles Maison Stéphane Milleret - Chambéry (74)
Squabs	M. Berger Dominique et Christine - Les Cytises Saint Alban de Roche (38)
Fishes and shellfishes	Jérémy Rigaux Alpes Marée(73)
Fresh water fishes	Gérald Faure Ferme piscicole de Laval , saint Chef (38)
Seasonal organic vegetables	Mathieu Sermerieux (38)
Bakery - Bread	M. et Mme Favier Heïdi et Franck Lhuis (01)
Cheeses – AOC creameries	« Fromagerie Chenevaz » à Saint Romain de Jalionas (38) Gaec la Gentilhommière, à Sermerieu (38) Gaec la chèvre Arandonaise, à Arandon (38)
Chocolate	Valrhona Tain l'Hermitage (26)
Beer	« Brasserie des Ursulines » Crémieu (38)



FRESH
NORDAQ

Fresh Water (still or sparkling) is produced and purified directly on-site, for the environment and for taste, with no added chemical products.



The allergens contained in our dishes are compulsorily registered and available upon request.

Net prices including taxes and service – does not include drinks



le Capella

Restaurant Le Capella



Head Chef : Philippe Barberet

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All our products are elaborated from raw materials selected with care based on quality and freshness criteria.

Our dishes are regularly renewed based on seasonal fresh products and the Chef's inspiration.

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www.chateau-chapeau-cornu.fr www.lecapella.com

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