



CASTELLETTI
· RABAT ·

ON THE **26TH** OF
MARCH 2020 PALAZZO
CASTELLETTI
WILL BE JOINING THE
INTERNATIONAL **GOOD**
FRANCE EVENT.

OUR HEAD CHEF,
MATTHEW DARMENIA,
HAS CREATED A
5-COURSES MENU TO
CELEBRATE FRENCH
CUISINE.

€39.00 PER PERSON
INCLUDING WINE PAIRINGS
WITH EACH COURSE



FOR INFO & BOOKINGS:
21452562 - 99109911

INFO@PALAZZOCASTELLETTI.COM

GOOD FRANCE

- Menu -

AMUSE BOUCHE

BEEF TARTARE

With capers and shallots on
toasted brioche

Prima nature, Cabernet Sauvignon

STARTER

GOAT CHEESE Crème Brûlée

Lambs lettuce, beetroot
spaghetti, apples and toasted
cashews

Whispering angel, cotes de Provence

MAIN COURSE

COQ AU VIN

Lardons, button mushrooms,
pearl onions and dauphinoise
potatoes

Clos des miran, Cotes du Rhone

CHEESE

Camembert, Roquefort, chevre,
walnuts, apples, grapes, celery,
honey and water biscuits

Combe aux jacques, Beujolais Villages,

DESSERT

APPLE TARTE TATIN

With caramel sauce and fior di
latte ice cream

Sancerre blanc, foucher Lebrun