

Château de COURBAN ^{★★★★}



The history of Château de Courban begins in 1998.

Pierre Vandendriessche, entrepreneur and interior decorator in Lille, and his wife Christine have just left Lille where the family is originally from.

On the road to Burgundy, they fell under the spell of this House reconstituted in 1815 on the foundations of a castle burned down during the revolution.

This duo will transform this noble residence into a family home.

One evening, hunters knocked on their door asking for hospitality. They were the ones who inspired the idea of a guest house opened in June 2000.

After several years of work, helped by their sons Frédéric and Jérôme, the House became a charming hotel, where charming gardens and lovely terraces were created. In 2008 a spa and two swimming pools were opened.

The bucolic charm, authenticity and family spirit of this place was born.

At present, Château de Courban has twenty-four rooms where no room is the same as the other, making them unique and full of charm; the hotel also has reception rooms and a fine dining restaurant.

Découverte

79€

Squash (or pâté croute or scallop, extra 12€)

Fish of the Day

Apple & Quince

As tarte tatin, fresh ice cream,

Whisky aspic "La Cabou" from Haute Marne, Arlette biscuit

Saveurs

119€

Pâté Croute

Squash

Fish of the day

Pigeon from Racan

Fig & Miso

Emotions

145€

The full tasting journey in seven steps

The cheese selection

(extra) 19€

Children's menu (till 12 years old)

29€

Pâté Croute

Venison pâté, mashed carrot, pear and ginger

~

Squash

Preserve butternut squash, pecan nuts, arugula salad and Epoisses cheese

~

Scallop

Scallop bread, juice from beards scallop with yellow wine, puffed buckwheat

~

Fish of the Day

"Bonne Femme" sauce, stuffed mushroom, hazelnut, spinach

~

Pigeon from Racan

*Roasted filet, pigeon and foie gras sausage,
variation of cabbage, veal juice with truffle*

~

Parsnip & Vanilla

*As ice cream, stewed parsnip and clementines
white chocolate, crisp and kalamansi*

~

Fig & Miso

*Variation of fig, roasted, sweeted and sorbet,
Burgundy miso milk froth*

~

Chef Maxime Lesobre & Cheffe Saé Hasegawa and their teams

The menu is served for the entire table