

Château du
CØLOMBIER
SAINT - MALO

THE RESTAURANT AT CHÂTEAU DU COLOMBIER CELEBRATES AN EXCEPTIONAL BISTRONOMIC CUISINE, WHERE THE ELEGANCE OF BRETON PRODUCE MEETS THE RICH AROMATIC DEPTH OF ASIAN FLAVORS.

WITHIN THE CHÂTEAU'S SALONS, TIME SEEMS TO STAND STILL. THE REFINED AND GENTLE SETTING LENDS ITSELF EQUALLY TO AN INTIMATE DINNER OR A MOMENT OF FAMILY SHARING, IN A WARM, ELEGANT AND SOFTLY LIT ATMOSPHERE.

THE TABLE INVITES YOU ON A SENSITIVE AND INSPIRED CULINARY JOURNEY, GUIDED BY CHEF SOKHA LE BOUVIER-PRAK. THROUGH EACH PLATE, SHE REVEALS AN AUTHOR'S CUISINE—BOTH DELICATE AND BOLD—DRIVEN BY PASSION, PRECISION AND RADIANT CREATIVITY.

FRESH LOCAL PRODUCE IS ELEVATED BY SPICES FROM ASIA AND AFRICA, ECHOING THE GREAT MARITIME EPICS OF THE SHIPOWNERS OF SAINT-MALO. THESE DISTANT INFLUENCES COME TOGETHER IN A CULINARY COMPOSITION INSPIRED BY THE HISTORIC TRADE ROUTES OF THE COMPAGNIE MALOUINE DES INDES.

OF CAMBODIAN ORIGIN, SOKHA CREATES A CUISINE OF ENCOUNTER AND TRANSMISSION, WHERE FLAVOR PAIRINGS ARE CRAFTED WITH FINESSE TO AWAKEN THE SENSES AND OFFER A TRULY MEMORABLE GASTRONOMIC EXPERIENCE.

WE WISH YOU AN EXCEPTIONAL MOMENT AND A MOST DELIGHTFUL TASTING.

SOKHA AND NICOLAS LE BOUVIER-PRAK



WE HAVE CHOSEN TO WORK EXCLUSIVELY WITH LOCAL PRODUCTS, CAREFULLY SELECTED FROM PRODUCERS IN OUR REGION.

ALL OUR MEATS ARE OF FRENCH ORIGIN, IN FULL RESPECT OF ESTABLISHED SUPPLY CHAINS AND AGRICULTURAL KNOW-HOW.

IN THE KITCHEN, WE PLACE ECO-RESPONSIBILITY AT THE HEART OF OUR PRACTICES: SEASONALITY, WASTE REDUCTION, AND THE FULL USE OF EACH PRODUCT GUIDE THE WAY WE COOK.

BECAUSE FOR US, EATING WELL ALSO MEANS CONSUMING CONSCIOUSLY AND RESPONSIBLY.

Menu des Armateurs 57€



STARTERS

SCALLOPS SALAD



Seared scallops and raw vegetables
AOP Mercurey 2021, Les Doués Domaine Goichot 18€ a glass

CHOUBA MALOUIN

Crab meat in a glass stock, beets potatoes and mayonnaise
AOP Saint-Estèphe 2018 15€ a glass



DUCK FOIE GRAS

Artisanal Foie Gras, fig confit and toast
AOP Côteaux du Layon 12€ a glass



DISHES

LOBSTER TAIL "À LA FLEUR DE LYS"

EXTRA CHARGE 14€

North Atlantic lobster tails, peeled with rice, local creme
and vegetable



AOP ChassagneMontrachet, 1er cru Mortgeot 2020 26€ a glass

"PRÉ SALÉ" LAMB WITH CURRY AND HONEY



Stewed Lamb, Potatoes and vegetables
AOP Côte-Rôtie Cuvée Champon's 2020 22€ a glass

BEEF SKEWERS WITH LEMONGRASS



Potatoes and vegetables
AOP Gevrey Chambertin 2020 22€ a glass

CHEESE EXTRA (+12€) - LA BELLE FROMAGERIE



AOP Pessac Leogan Grand cru classé 2016 15€ a glass

DESSERTS

COCONUT AND RASBERRY FLAN

TIRAMISU MALOUIN

with local creme, mango or raspberry

CHOCOLAT CAKE

And buckwheat ice cream

Menu du Château 41€



STARTERS

LAND AND SEA SALAD

with crab, chicken and raw vegetables
AOP Chablis 1er Cru 2021 14€ a glass



CRISPIES DU CHÂTEAU

Brick leaves with pork Brittany, spices and vegetables
AOP Saint-Emilion grand cru 2019 13€ a glass



SPRING RALLS FROM COLOMBIER

2 rolls with buckwheat pasta, raw vegetables, salmon for the first one, pork and shrimps for the second one
AOP Montagny 2021 14€ a glass



DISHES

SCALLOPS CASSEROLE

Snacking scallops, cream from Brittany and satay, vegetables and rice
Pessac Carbonnieux 2020 Grand cru classé 19€ a glass



GRILLED SEA BASS FILLET

Brittany cream sauce and ginger, rice and green beans
AOP Sancerre 2020 12€ a glass



PIECE OF MARINATED BEEF

Beef with oyster sauce and fried potatoes
AOP Pauillac 2017 18€ a glass



CHEESE EXTRA (+12€) - LA BELLE FROMAGERIE

AOP Pessac Leogan Grand cru classé 2016 15€ a glass



DESSERTS

COCONUT AND RASBERRY FLAN

TIRAMISU MALOUIN

with local creme, mango or raspberry

CHOCOLAT CAKE

And buckwheat ice cream

Vegetarian menu 31€



STARTERS

COLD SPRING ROLLS

2 Rolls with buckwheat paste and raw vegetables



AOP Montagny 2021 14€ le verre

VEGETARIAN CRIPIES

Brick leaves with vegetables and spices



AOP Saint-Emilion Grand cru 2019 13€ le verre

DISHES

PAN FRIED, VEGETABLES WITH RICE



AOP Pessac-Leogan 2016 Grand cru classé 15€ le verre

NOODLE WITH VEGETABLES

Udon with wheat flour



AOP Châteauneuf du Pape 2020 13€ le verre

CHEESE EXTRA (+12€) - LA BELLE FROMAGERIE



AOP Pessac Leogan Grand cru classé 2016 15€ a glass

DESSERTS

COCONUT AND RASBERRY FLAN

TIRAMISU MALOUIN

with local creme, mango or raspberry

CHOCOLAT CAKE

And buckwheat ice cream

