

AUTHENTICITY ELEVATED

Together, the two chefs enliven all five senses with a menu combining precision, emotion and tradition

GALA MENU

AMUSE-BOUCHES DU CHÂTEAU

savoury hors d'oeuvres for
a gourmet introduction

Château Saint-Martin & Spa

SOLOGNE IMPERIAL CAVIAR and crab refreshing shellfish jelly

The Woodward Geneva

EGG

brioche shell, herbaceous vegetables,
few flowers

Château Saint-Martin & Spa

JOHN DORY

polenta with pitchounette olives,
tomatoes and basil

Château Saint-Martin & Spa

TENDERLOIN

Rossini style, vintage port, fine herb salad

The Woodward Geneva

SWEET INTERLUDE

a surprise to sweeten the palate

Château Saint-Martin & Spa

BLACK FOREST

inspired mushroom, cherries, dark chocolate
custard and light mousse flavoured with kirsch

The Woodward Geneva

VEGETARIAN MENU

AMUSE-BOUCHES DU CHÂTEAU

savoury hors d'oeuvres for
a gourmet introduction

Château Saint-Martin & Spa

BEETROOT

with apple and avocado, fresh herbs,
green mustard sorbet

The Woodward Geneva

EGG

brioche shell, herbaceous vegetables,
few flowers

Château Saint-Martin & Spa

THIN PIE

with wild mushrooms and roasted figs

Château Saint-Martin & Spa

FARRO WHEAT

simmered with carrot, milky emulsion
with fresh goat cheese from Provence

The Woodward Geneva

SWEET INTERLUDE

a surprise to sweeten the palate

Château Saint-Martin & Spa

BLACK FOREST

inspired mushroom, cherries, dark chocolate
custard and light mousse flavoured with kirsch

The Woodward Geneva

125 € PER PERSON

excluding drinks

CHATEAU SAINT-MARTIN & SPA
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OETKER COLLECTION
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