

Restaurant Gastronomique

Château de Courban

&

Spa NUXE



Takashi Kinoshita

Head Chef

Cuisine enthusiast since childhood, Takashi Kinoshita, has a brilliant career. He was elected « Best student of the year » in 1999 in his culinary school of Oda Gakuen. He started his first years of professional cook at the Bizen restaurant, belonging to Minoru Adachi in Tokyo.

He arrived in France in 2002 and chose the capital of Burgundy to work in the Restaurant Le Pré au Clerc (Michelin Star rewarded Chef Jean Pierre Billoux). After an experience in the kitchen of the French Presidential home « Palais de l'Elysée », he developed his palette of savors and refined his cooking style at the Restaurant Le Moulin à Huile (Michelin Star rewarded Chef Robert Bardot M.O.F.) in Vaison-la-Romaine.

In the meantime, he participated in many competitions :

2010 : Laureate of the « Académie culinaire de France » « Goût – Avenir – Tradition » in Meaux 2014 : Finalist of « Toque d'Or 2014 Académie National de Cuisine »

2015 : Semifinalist « Meilleur Ouvrier de France »

Takashi arrived in our House in 2015

2016 : elected « Grande Table » by the Alain Ducasse group

2017 : elected « Jeune Talent » (Young Talent) Guide Gault & Millau

&

elected « Grande Table de l'Année » by the Bourgogne-Franche Comté Region

2018 : One Michelin Star



Guide MICHELIN



« Découvertes »

49 €

Appetizer

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Farm Squab

Terrine-style with red Sichuan pepper, seasonal frisée salad,
Cazette oil Vinaigrette

Or

Haute-Marne White Asparagus

Velouté-style, black sesame churros, wild watercress foam

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Dombes Duckling

Roasted Supreme, Risotto of Buckwheat from Bussy Rabutin,
St George Mousseron Mushrooms from Monsieur Bret, Mizuna,
Espelette pepper juice

Or

Cod and saffron Artichoke

Back of cod cooked kadaïf-style, clams and seasonal vegetables, coppa
Wild garlic foam

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Chocolate and Coffee

Parfait glacé « Grands Crus », caramelized pecan nuts biscuit,
coffee coulis

Or

Gariguette Strawberry and Cramailote

Charlotte-style, organic local lentils « d'Or » « An-style », Cramailote
chantilly, crumble and pink pepper ice cream

Cheese trolley 15 €

« Saveurs »

(Menu served for all guests at the table)

89 €

Appetizer

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Organic local Lentils « d'Or » and French Caviar

Moruno Shrimps, Brillat-savarin soft cream, waffle

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Norway Lobster and Téléphone green Peas

Raviole-style, young carrots, pakchoï
Shoga foam

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Lamb from Aube and Morels

Saddle of Lamb roasted on duxelles of morels, ember-grilled white
asparagus,
Young turnip, Sichuan pepper leaves, full-bodied juice

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Cléry Strawberry and Chef's garden Rosemary

Strawberry-Raspberry Chocolate « butterfly »,
crème brûlée, light mousse and meringue,
Rosemary flower Sherbet

Cheese trolley 12 €

« Dégustation »

(Menu served for all guests at the table)

119 €

Depending on the season
Depending on the market
According to their inspirations

Our Chef
Takashi Kinoshita
and
Our Pastry Chef
Sae Hasegawa

Invite you to an ultimate culinary journey
In Seven Steps

Cheese trolley 12 €

The Cheeses

15 €

Refined by Sylvain « Maitre Fromager » and carefully selected by our « Chef sommelier » who will recommend you surprising and delightful food and wine pairing

The Kids

19 €

(Main Course – Dessert)

Our Partners from Burgundy and elsewhere ...

Flowers and Herbs

Our own garden

Organic green Lentils

Family Ollin

Asparagus

Earl du Joli Bois

Hand-picked Mushrooms

Père Bret

Brasserie

Vauclair la Choue Brasserie

Salaison

La Petite Ferme

Fruits & Vegetables

Maternaud

Flour – Label Rouge

Dijon

Mustard

La Moutarderie Fallot

Burgundy Hazel

La Cazette

Cheesemonger

Les Fromages de Sylvain Steve

Saffron

Safran des Aulnes

Butcher

Huguier Frères

Foie Gras

Maison Masse

Fishmonger

Marie Luxe

Caviar

Maison Sturia