



HOLIDAY SEASON

in Courcelles



RELAIS &
CHATEAUX

Chef's tea time



Hot drinks

HOT CHOCOLAT
7€

TEA - INFUSION
8€

CAPPUCCINO
8€

IRISH COFFEE
20€

MULLED WINE
15€

Sweet treats

PANETTONE WITH MASCARPONE CREAM
25€

GINGER BREAD
18€

CHOCOLAT SPREAD WAFFLE
18€

Cold drinks

SODA
6€

NECTAR & JUICE "ATELIER PATRICK FONT"
10€

GLASS OF BRUT CHAMPAGNE
20€

GLASS OF ROSÉ CHAMPAGNE
22€

GLASS OF BLANC DE BLANCS CHAMPAGNE
25€

Tea Time available every afternoon
from Wednesday to Sunday from 3.30 pm to 5.30 pm.
Reservations are not required.



Christmas' menu



THE CHEF'S WELCOME SYMPHONY

THE FOIE GRAS AND BLUE LOBSTER

Jerusalem artichokes and pomegranates

THE SCALLOPS CARPACCIO

turnips, cauliflower and truffles

THE SOLE MEUNIÈRE

vegetable garden

THE POULTRY

gingerbread, pumpkin and chetnut

THE CHEF'S SURPRISE

THE TRADITIONAL CHRISTMAS YULE LOG CART



Unique menu served for dinner on December 24th

and for lunch on December 25th.

Menu is at the rate of 220€ per person (excluding drinks)

A credit card is required to guarantee your reservation.

Cancellations accepted up to 7 days before the event.

New Year's Eve Menu



THE LANGOUSTINE

burrata, caviar and green apple

THE ROASTED SCALLOPS

with salted butter, Jerusalem artichokes, Swiss chards and lemon

THE VEAL TARTAR

36-month aged Parmesan cheese and white truffles from Alba

THE BLUE LOBSTER

cooked over embers, leeks and saffron

THE RACAN PIGEON

cabbage, chestnuts and grapefruit

THE BRILLAT-SAVARIN CHEESE

Champagne, caramelised and salted hazelnuts

THE 2026 CHOCOLATE DESSERT

Unique menu served on December 31st for dinner.
Menu at the rate of 320€ per person (excluding drinks).

Prepayment for menus is required upon booking.
Cancellation possible up to 7 days before the event.



New Year's Brunch



The farm and the garden

COLD CUTS AND CHEESE

FOIE GRAS TERRINE

ORGANIC EGG WITH TRUFFLE

BEETROOT RAINBOW WITH CHAMPAGNE

SQUASH AND CHESTNUTS

CHEF'S PÂTÉ EN CROÛTE

The sea

SHRIMP COCKTAIL

SCALLOP SASHIMI WITH TRUFFLES

AVOCADO AND SALMON TOAST

COD BRANDADE

SMOKED TARAMA AND TRUFFLE BLINIS

The Sweet treats

PASTRIES

THE YULE LOG CART

TARTLETS SELECTION



Brunch served only on January 1st for lunch.

Menu at the rate of 130€ per person

(water, coffee/tea included).

Menu at the rate of 85€ (water and fruit juice)

for children aged 7 to 12.

Menu at the rate of €60 (water and fruit juice)

for children aged 3 to 6.

A credit card is required to guarantee your reservation.

Cancellations accepted up to 48 hours before the event.



The lunch “Market Menu”

From Tuesday, December 16th to Friday, January 2nd,
the Chef and his brigaded will offer a lunch “Market Menu” specially designed for the holiday season.

Menu served only for lunch from Tuesday to Friday (excluding public holidays).

The menu will be revealed on Friday, December 12th, 2025.

The gift certificates

Put an exceptional moment under the Christmas tree!

For the holiday season, Château de Courcelles invites you to give more than just a gift: give the gift of an unforgettable experience. Our gift certificates promise elegance, refinement, and unforgettable memories in a place steeped in history.

A gourmet dinner, a stay in one of our rooms or suites, a romantic getaway?

Give your loved ones the perfect experience.

*Gift cards are valid for one year from the date of purchase
and can be sent by mail or email.*





Reservations

+33.323.741.353

reservation@chateau-de-courcelles.fr

chateau-de-courcelles.fr

See you soon in Courcelles...

