

LA TABLE DU CHEF

 Château de Mercuès

The Chef's Table - Melano

Clément Costes, Chef of the gastronomic restaurant at Château de Mercuès, offers an exclusive experience at the very heart of his kitchen, a dining performance in itself. An exclusive table for five guests and a tailor-made tasting menu centered around the truffle promise one of the most refined culinary immersions.



DATES

*From January 23rd to February 23rd
(except February 13th–14th–15th)
Dinners from Friday to Monday and lunch on Sunday*

PRICES*

€250 per person
Maximum 5 place settings
*Excluding beverages

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Experiences

📍 *Château de Mercuès*

Menu Melano

At La Table de Mercuès, Chef Clément Costes showcases black truffles in an exceptional menu that combines finesse, balance and gourmet delights. Local produce, carefully crafted sauces and subtle pairings come together to create cuisine that is authentic and inspired by the flavours of south-western France, reflecting the expertise of Château de Mercuès.



From January 23rd to February 23rd

(except February 13th–14th–15th)

Dinners from Friday to Monday and lunch on Sunday

PRICES**

4 courses: €165 per person

6 courses: €210 per person

****Excluding beverages**

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