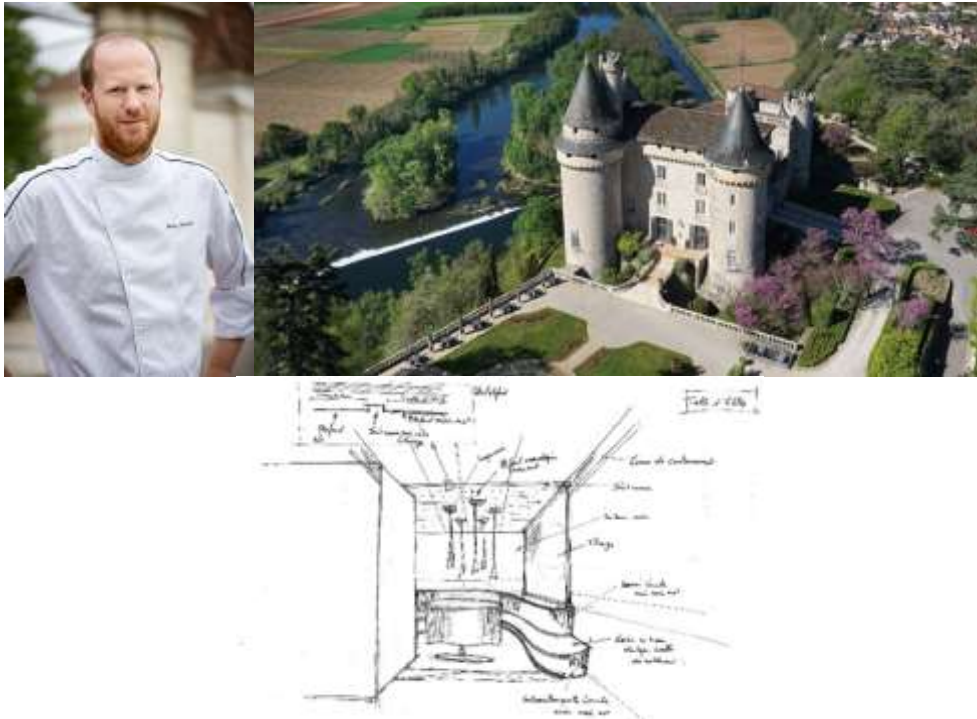


A unique setting dedicated to an exceptional gastronomic experience



Julien Poisot starred Chef at the restaurant "Le Duèze" offers a unique gastronomic experience in the heart of the new kitchen "technico-design" at the Château de Mercuès. A magnificent exclusive table of 5 seats maximum and an exceptional tasting menu await the most hedonistic customers.

The unusual dinner in the kitchen of the Chateau is orchestrated around a tasting of 9 dishes specially designed for this singular experience. Julien Poisot combines his territory and the seasons. While respecting the rhythm of the seasons, he likes to work with noble products of OCCITANIE rich of a terroir and a rare quality: the Quercy Lamb, the Aubrac Beef, the Quercy Saffron, the Tuber melanosporum of Lalbenque, mushrooms and chanterelles. Julien Poisot does not hesitate in addition to his culinary creations to look for recipes of the past and especially those that marked the life of the Château de Mercuès and the famous people who stayed there.

The selection of wines of Maude Fortin, sommelier at the Château de Mercuès, puts the accent on Occitanie, the first French wine producing area which is taking an increasingly prominent place in the esteem of the consumers and which includes the Cahors vineyard. The wine list opens with magnificent wines to be discovered including Georges Vigouroux great Malbecs.

But 3 beyond the discovery of the flavors of this unusual dinner, the guests are immersed in the heart of a real show in the experiential gastronomy that is the orchestration of a starred restaurant brigade. They will inevitably perceive as in the theater, the intensity of the action during the rush time they have often heard about but rarely live lived. In addition, the direct relationship with the Chef who completes his dressings and cuts in front of them will be a special moment and an unforgettable additional emotion.

Maximum capacity: 5 guests' reservation 48 hours in advance.

Available from Tuesday to Saturday from February 1st to 20th, 2019 and from April 5th to November 11th, 2019

Net price per person: 200 €

Supplement wine agreement: 110 €

Testimony of Jean-Pierre G.

"This evening was, for my partner and myself, quite unexpected. We had a beautiful dinner, and since "la table du chef", we discovered "behind the scenes" and enjoyed the work of employees in both cooking and service. Congratulations to all the staff for the precision, the thoroughness and the mastery in the preparation of the dishes and the organization of the service. All our compliments also to the Chef Julien Poisot, not only for the high quality of his cooking and his friendliness, but also for his talents as a conductor. "