



CHÂTEAU DE VAULT-DE-LUGNY

HÔTEL & RESTAURANT GASTRONOMIQUE



Menu Gourmand 89 € *: Octopus, garden peas, trout or pigeon, pré-dessert, dessert

Menu du Roy 109 € ** : Full menu except caviar

Le Grand Festin 139 € *** : Full menu

French Cheeses + 17 €

Sélection of 3 appetizers

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Octopus and tomatoes « Green Zébra »

Marinated with curry oil,
tomatoes in différent textures enhanced with pickles red onions, tomato water

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Garden peas and mackerel

Mint and tarragon cream refresh with lime,
mackerel in brine then smoked with dry herbs

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White asparagus and french Aquitaine caviar *

Steamed with hazelnut oil,
Dublin bay prawns consommé and Aquitaine caviar

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Bio trout from Crisenon and baby eggplant

Cooked on its skin with citrus,
pickles baby eggplants with plum, fenugreek and coriander seeds, tumeric butter sauce

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Pigeon from Bresse and bio baby carrot

Roasted breast with spices, savouring raw and cooked baby carrot,
home-made honey and mustard purée, salmis sauce

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Pré dessert

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Karina's Delight

A la Carte :

Starter 34 €, Starter Caviar 59 €, Main course 49€, Dessert 19 €

** Supplement of 39 € for caviar in case of replacing a starter or a main course on the menu*