



# CHÂTEAU DE VAULT-DE-LUGNY

## HÔTEL & RESTAURANT GASTRONOMIQUE



**Menu Gourmand 89 € \***: Tuna, tomatoes, meagre or veal, pre dessert, dessert

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

**Le Grand Festin 139 € \*\*\*** : Full menu

*French Cheeses + 17 €*

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### *Sélection of 3 appetizers*

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#### Starters

#### **Mediterranean blue fin tuna**

Pan-seared with red & yellow pepper sauce, grapefruit & watermelon

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#### **Organic tomatoes trilogy**

In 3 different textures

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#### **Crab and french Aquitaine caviar \***

French Aquitaine caviar and chill crab in an aromatic broth, curry flavored cauliflower purée and espelette pepper cream.

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#### Main Courses

#### **Line-fishing meagre**

Cooked on its skin with herbs,  
Organic zucchini with white bean's cream, red berries sauce.

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#### **Aveyron loin of veal**

roasted with rosemary, homemade pasta with local chanterelle,  
Curry leaves & black pepper sauce.

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#### **Pré dessert**

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#### **Karina's Delight**

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**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*