



# CHÂTEAU DE VAULT-DE-LUGNY

## HÔTEL & RESTAURANT GASTRONOMIQUE



**Menu Gourmand 99 €** : mushrooms, aspergus, trout or veal, desserts.

**Menu du Roy 119 €** : Full menu except caviar.

**Grand Festin 149 €** : Full menu.

*French Cheeses + 19 €.*

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### *Selection of 3 appetizers*

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#### Starters

#### **Bio bottom mushrooms & garden peas.**

Duxelles stuffed raviolis, radish emulsion, mushrooms chips and cream

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#### **White aspergus from the County.**

Crispy walnut puff pastry, orange dressing.

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#### **Sea Urchin and french Aquitaine caviar \*.**

Royale style seaweed broth, caviar and kaffir lime leaves flavored kombu espuma.

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#### Main Courses

#### **Crisenon Trout .**

Slow cooked filet in olive oil, garden sorrel in Champagne butter sauce.

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#### **Veal fillet and Sweatbreads.**

Pan-sauteed in brown butter, Morels fricassée and light coffee infused veal jus.

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#### **Karina's delights.**

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**Meat : French origin.**

**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*

**Thank you for choosing same menu for all guests.**