



CHÂTEAU DE VAULT-DE-LUGNY

HÔTEL & RESTAURANT GASTRONOMIQUE



Menu Gourmand 99 € : crab meat, trout, fish or duck, desserts.

Menu du Roy 119 € : Full menu except lobster.

Grand Festin 149 € : Full menu.

French Cheeses + 19 €.

Selection of 3 appetizers

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Starters

Crab meat

Served cold flavored with yuzu citrus,
saffron blossom cauliflowers puree, chives cream.

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Organic trout from Crisenon

Rolled with herbs and citrus, coriander-basil flavored zucchini salad and carpaccio,
cucumber and grany smith.

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Blue Lobster *

‘ My new version of our pressé de homard Michel Houellebecq ’

Garden potato with nori leaves, cardamom flavored lobster butter sauce, spinach.

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Main Courses

Line fishing meagre,

Roasted on its skin, cannelloni of green cabbage with satay spices,
red berries flavored sauce.

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Dombes duckling

Glazed with orange and turmeric, preserved duck with gingerbread,
carrots in different way.

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Karina’s delights.

Meat : French origin.

A la Carte : Starter 34 €, Main course Lobster 59 €, Main course 49 €, Dessert 19 €

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

Thank you for choosing same menu for all guests.