



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



Déjeuner des saveurs 69 €

Available on Friday for lunch excluding public holidays

Amuse-bouche

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Starters

Adeline organic mushroom

stinging nettles puree with caraway seeds, mushroom duxelles and carpaccio,
crispy bread tuile and herbs salads

or

« Gros-Gris » Burgundy snail

sauteed with parsley, crispy kadaif,
wild garlic puree and garlic chips.

Main Courses

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« skrei » Cod fillet

steamed with lime zest and satay spices, sauteed peas,
green asparagus and seaweed « criste marine », sea urchin butter sauce.

or

Pigeon breast from Poitou

roasted in thyme oil, goji pepper and ginger bread preserved things, potato mille feuille,
smoked eel and spices red wine reduction.

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Karina's delight

French Cheeses + 24 €.

Meat : French origin

Thank you for choosing same menu for all guests.