



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



MENU GOURMAND 125 € : Butternut, egg, back of pollack fish or veal sweetbreads, desserts.

MENU DU ROY 145 € : Full menu except sea scallops - caviar.

GRAND FESTIN 175 € : Full menu.

French Cheeses + 24 €.

Selection of 3 appetizers

*

Starters

Butternut and Adeline Organic mushrooms
Broth of cockles, spinach and parmesan.

*

L'œuf en Meurette

Winner of creativity on the worldwide
Œuf en meurette championship 2020.

*

Dive sea scallops and Osciètre caviar
In two ways.

*

Main course

Back of pollack fish and organic cabbage
With a mauritian touche.

*

Veal sweetbreads and garden parsnip
Pan-seared with coffee flavored juice.

*

Karina's desserts

Meat : French & USA origin

A la Carte : starter 39 €, caviar 69 €, main course 59 €, dessert 27 €.

** 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.

For amateur :

French caviar Ociètre signature 30 grs 98 €
French vodka Neuvik 5cl (+16 €)

Prix nets



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



DEJEUNER DES SAVEURS 69 €

Available on Friday for lunch excluding public holidays

Appetizer

*

Starters

Butternut and Adeline Organic mushrooms

Broth of cockles, spinach and parmesan.

Or

L'œuf en Meurette

Winner of creativity on the worldwide
Œuf en meurette championship 2020.

*

Main course

Back of pollack fish and organic cabbage

With a mauritian touche.

Or

Veal sweetbreads and garden parsnip

Pan-seared with coffee flavored juice.

*

Karina's desserts

French Cheeses + 24 €.

Meat : French and USA origin .

Thank you for choosing same menu for all guests.

Prix nets



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



HAPPY LUNCH 99 €

Available on Friday for lunch excluding public holidays

Apéritif Bourguignon

1 verre de vin 15cl.

Eau et café ou thé

Appetizer

*

Starters

Butternut and Adeline Organic mushrooms

Broth of cockles, spinach and parmesan.

Or

L'œuf en Meurette

Winner of creativity on the worldwide

Œuf en meurette championship 2020.

*

Main course

Back of pollack fish and organic cabbage

With a mauritian touche.

Or

Veal sweetbreads and garden parsnip

Pan-seared with coffee flavored juice.

*

Karina's desserts

French Cheeses + 24 €.

Meat : French and USA origin

Thank you for choosing same menu for all guests.

Prix nets