



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



MENU GOURMAND 125 € : Asparagus, morel, cod or lamb, desserts.

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

GRAND FESTIN 175 € : Full menu.

French Cheeses + 24 €.

Appetizer

*

Starters

White asparagus from Fleury La Vallée

Adeline organic mushroom consommé.

*

Morel with roasted cockscomb

Garden peas emulsion.

*

Dive sea scallops with Aquitaine caviar

Cardamom and orange flavored chicory.

*

Main course

Cod with fresh garden spinach

Keffir lime leaves.

*

Vault de Lugny milk-fed lamb*

Cooked two ways, braised green cabbage.

*

Karina's desserts

Best pastry chef 2024 from gault & Millau Bourgogne Franche-Comté

Meat : French origin

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

** Supplement of 39 € for Sea scallops and caviar in case of replacing a starter or a main course on the menu.*

Thank you for choosing same menu for all guests.

Adeline : *Local organic producer from les jardins de Vault de Lugny*

**Local organic producer from la cour Noblot*

Prix nets



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



MENU DES SAVEURS 69 €

Available on Monday and Tuesday for lunch
79 € for dinner on Monday, Tuesday, Friday, Sunday and for Lunch on Saturday
Menu not available on Saturday for dinner & on Sunday for lunch

Appetizer

*

Starters

White asparagus from Fleury La Vallée

Adeline organic mushroom consommé.

Or

Morel with roasted cockscomb

Garden peas emulsion.

*

Main course

Cod with fresh garden spinach

Keffir lime leaves.

Or

Vault de Lugny milk-fed lamb*

Cooked two ways, braised green cabbage.

*

Karina dessert

Best pastry chef 2024 from Gault & Millau Bourgogne Franche-Comté

French Cheeses + 24 €

Meat : French origin

Thank you for choosing same menu for all guests.

Adeline : Organic producer « Les jardins de Vault de Lugny »

**Organic producer « La cour Noblot » in Vault de Lugny*

Prix nets



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



HAPPY MENU 99 €

Available on Monday and Tuesday for lunch
119 € for dinner on Monday, Tuesday, Friday, Sunday and for Lunch on Saturday
Menu not available on Saturday for dinner & on Sunday for lunch

Burgundy Apéritif
1 glass of wine 15cl.
Water, coffee or tea

Appetizer

*

Starters

White asparagus from Fleury La Vallée
Adeline organic mushroom consommé.

Or

Morel with roasted cockscomb
Garden peas emulsion.

*

Main course

Cod with fresh garden spinach
Keffir lime leaves.

Or

Vault de Lugny milk-fed lamb*
Cooked two ways, braised green cabbage.

*

Karina dessert

Best pastry chef 2024 from Gault & Millau Bourgogne Franche-Comté

French Cheeses + 24 €.

Meat : French origin .

Thank you for choosing same menu for all guests.

Adeline : Local organic producer from les jardins de Vault de Lugny

**Local organic producer from la cour Noblot*

Prix nets