



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



MENU GOURMAND 125 € : Asparagus, snails, trout or pigeon, desserts.

MENU DU ROY 145 € : Full menu except crab meat - caviar.

GRAND FESTIN 175 € : Full menu.

French Cheeses + 24 €.

Appetizer

*

Starters

White asparagus from Fleury La Vallée

Adeline organic mushroom consommé.

*

Burgundy « Gros Gris » snails

Stewed with garden turnip and wild garlic foam.

*

Crab meat with Aquitaine caviar

Oxtail consommé.

*

Main course

Organic trout from Crisenon

Viennoise style, garden ravioli and split peas sauce,
pickled skin with Espelette pepper.

*

Filleted breast of young pigeon from Pornic

Thighs and wings dim sum, garden baby carrot,
Old Volnay wine sauce with spices.

*

Karina's desserts

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

Meat : French origin

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

* *Supplement of 39 € for crab meat 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

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 & holidays

Appetizer

*

Starters

White asparagus from Fleury La Vallée

Adeline organic mushroom consommé.

Or

Burgundy « Gros Gris » snails

Stewed with garden turnip and wild garlic foam.

*

Main course

Organic trout from Crisenon

Viennoise style, garden ravioli and split peas sauce,
pickled skin with Espelette pepper.

*

Filletted breast of young pigeon from Pornic

Thighs and wings dim sum, garden baby carrot,
Old Volnay wine sauce with spices.

*

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 »

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 & holidays

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

Appetizer

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Starters

White asparagus from Fleury La Vallée
Adeline organic mushroom consommé.

Or

Burgundy « Gros Gris » snails
Stewed with garden turnip and wild garlic foam.

*

Main course

Organic trout from Crisenon
Viennoise style, garden ravioli and split peas sauce,
pickled skin with Espelette pepper.

*

Filletted breast of young pigeon from Pornic
Thighs and wings dim sum, garden baby carrot,
Old Volnay wine sauce with spices.

*

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

Prix nets