



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

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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.

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Main course

Organic trout from Crisenon

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

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Filleted breast of young pigeon from Pornic

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

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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