



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.

*

Filleted 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 »