CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE
★★★★★

MENU HARMONIE

69 € / 98 € **Apéritif Bourguignon, 12cl. glass of wine, water & coffee**

First course & main course or main course & dessert

Choice of French cheeses *- affinés par un M.O.F. de la Maison Bordier + 32 €*

Mise en bouche

*

Starters

Vegetal Dome

Yuzu & grappes jus, light beetroot cream,
flavoured with cocoa & Pinot noir vinegar.

Or

Brittany sea scallops

Preserved organic turnip with mild spices & fresh tumeric.

*

Main course

French pearled wrasse

Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

Or

Filet mignon of veal

Roasted with rosemary,
garden butternut with seaweed reduced jus.

*

Karina's dessert

*

Mignardises

Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

Toutes les viandes sont d'origine Française

Prix nets

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MENU DES SAVEURS

98 €

First courses , main course & desserts

Choice of French cheeses *- affinés par un M.O.F. de la Maison Bordier + 32 €*

Mise en bouche

*

Starters

Vegetal Dome

Yuzu & grappes jus, light beetroot cream,
flavoured with cocoa & Pinot noir vinegar.

Or

Brittany sea scallops

Preserved organic turnip with mild spices & fresh tumeric.

*

Main course

French pearled wrasse

Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

Or

Filet mignon of veal

Roasted with rosemary,
garden butternut with seaweed reduced jus.

*

Karina's dessert

*

Mignardises

Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

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MENU GOURMAND

165 €

Two first courses , main course & two desserts

Choice of French cheeses *- affinés par un M.O.F. de la Maison Bordier + 32 €*

Mise en bouche

*

Starters

Vegetal Dome

Yuzu & grappes jus, light beetroot cream,
flavoured with cocoa & Pinot noir vinegar.

*

Brittany sea scallops

Preserved organic turnip with mild spices & fresh tumeric.

*

Main course

French pearled wrasse

Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

Or

Filet mignon of veal

Roasted with rosemary,
garden butternut with seaweed reduced jus.

*

Karina's desserts

*

Mignardises

Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

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MENU DU ROY

192 €

Full menu

Choice of French cheeses *- affinés par un M.O.F. de la Maison Bordier + 32 €*

Mise en bouche

*

Starters

Vegetal Dome

Yuzu & grappes jus, light beetroot cream,
flavoured with cocoa & Pinot noir vinegar.

*

Brittany sea scallops

Preserved organic turnip with mild spices & fresh tumeric.

*

Main course

French pearled wrasse

Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

*

Filet mignon of veal

Roasted with rosemary,
garden butternut with seaweed reduced jus.

*

Karina's desserts

*

Mignardises

Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

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Prix nets

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GRAND FESTIN

230 €

For this menu, please sit down to eat no later than 1 p.m. and 8:30 p.m..

***Choice of French cheeses** - affinés par un M.O.F. de la Maison Bordier + 32 €*

Mise en bouche

*

Starters

Vegetal Dome
Yuzu & grappes jus, light beetroot cream,
flavoured with cocoa & Pinot noir vinegar.

*

Brittany sea scallops
Preserved organic turnip with mild spices & fresh tumeric.

*

Royal Langoustines — *Signature Dish*
Lightly seared, with verbena from our garden,
Ibérico ham cream.

Main course

French pearled wrasse
Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

*

Filet mignon of veal
Roasted with rosemary,
garden butternut with seaweed reduced jus.

*

Karina's desserts

*

Mignardises
Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

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GAME MENU

198 € / 238 € with two starters and one main course to choose

Appetizer

*

The Wild Boar

Vault de Lugny style thrush pie
with wild cratellerus mushroom and cognac

Or

Wild Mallard duck

Truffle consommé, autumn vegetables

*

The Hare

The famous « a la Royale »

Or

The Scottish Grouse breast

Roasted with foie gras and rolled in cabbage,

Whisky sauce.

*

French cheeses

*

Le dessert de Karina

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

Toutes les viandes sont d'origine Française

Prix nets

CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE
★★★★★

LA CARTE

First course

Vegetal Dome **52 €**
Yuzu & grappes jus, light beetroot cream, flavoured with cocoa & Pinot noir vinegar.

Brittanny sea scallops **52 €**
Preserved organic turnip with mild spices & fresh tumeric.

Royal Langoustines — *Signature Dish* **92 €**
Lightly seared, with verbena from our garden and cream of Iberico ham

The Wild Boar **54 €**
Vault de Lugny style thrush pie with wild cratellerus mushroom and cognac

Wild Mallard duck **54 €**
Truffle consommé, autumn vegetables

Main course

Filet mignon of veal **78 €**
Roasted with rosemary,garden butternut with seaweed reduced jus.

French pearled wrasse **78 €**
Rolled in swiss chard with fine mousse of lobster coral
sea urchin butter sauce.

The Hare **95 €**
The famous « A la Royale »

The Scottish Grouse breast **95 €**
Roasted with foie gras and rolled in cabbage, Whisky sauce.

Cheeses

Choice of French cheeses **32 €**
Affinés par un M.O.F. de la Maison Bordier

Dessert de Karina **36 €**
« The cube » Madagascar vanilla creation - *Signature dessert* - **42 €**
Karina Laval — Gault & Millau Burgundy–Franche-Comté Pastry Chef of the Year 2024

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Prix nets