



CHÂTEAU DE VAULT-DE-LUGNY  
HÔTEL & RESTAURANT GASTRONOMIQUE



## La Carte

### Starters

29 €

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#### **DUCK FOIE GRAS**

Terrine with toasted nori leaves,  
soy sauce glazed smoked eel,  
cherry in Port wine.

#### **DUBLIN BAY PRAWN**

With dry smoked lemon,  
crispy calf's head with gherkin, orange yuzu reduction.

#### **OCTOPUS**

Cooked with coriander and tumeric in pressure cooker,  
grilled tomatoes water in aspic jelly,  
eggplants caviar.

### Fish & shellfish

42 €

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#### **WILD MEDITERRANEAN MEAGRE**

Cooked on its skin,  
breadfruit puree with black curry, sea obione,  
7 spices sauce with coconut milk.

#### **JOHN DORY**

Fillet cooked on salt crush smoked with garden herbs,  
zucchini flowers stuffed with quinoa.

#### **BLUE LOBSTER + 17 €**

Pressé de Homard "Michel Houellebecq" – **To be order one day in advance.**  
*Dish created for his Novel « The map & the territory » prix Goncourt 2010*



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### Meat & poultry

42 €

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#### **CHAROLAIS BEEF AOP & BLACK TRUFFLES**

Filleted Rossini style with black truffles,  
mashed potatoes and Perigueux sauce.

#### **SQUAB FROM BRESSE**

Pan-roasted brest, mustard-carot purée,  
beets in Port wine served with Mauritian spices salmis sauce.

### A.O.P Cheeses from France

12 €

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### Karina's dessert

19 €

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#### **BLACKCURRANTS SUCCESS**

##### **RASPBERRY**

Stewed, sherbet with lemongrass,  
lime zests iced mousse and star anis shortbread.

##### **CHOCOLATE & CHERRY**

Creamy chocolate, pistachio and coconut soft cake,  
ganache with praliné, cherry coulis flavored with green tea & cherry blossom.

##### **ICE CREAMS & SHERBETS**

Assorted of homemade