



CHÂTEAU DE VAULT-DE-LUGNY
HÔTEL & RESTAURANT GASTRONOMIQUE



Le Menu des Saveurs

38 € (with cheese & dessert +12 €)

For lunch from Monday to Friday except holidays

DUCK FOIE GRAS TERRINE

With nori leaves and honey soy glazed sauce,
lightly smoked eel with wasabi flavored sesame seeds.

Or

SEASONAL MUSHROOMS

Thym flavored cassolet,
farm raised poached egg with Noir de Bigorre porc belly.

COD FISH

Fillet with lime zests and satay spices,
cannelloni of green cabbages with shitaké mushrooms,
reduced Bouillabaisse sauce.

Or

DUCK BREAST

Roasted with home-made 7 spices,
vanilla flavored celeriac purée, verjus sauce.

Choice of French cheeses A.O.P.

Or

Karina's dessert
Our pastry chef today's inspiration.

Or

Choice of assorted homemade ice creams and sherbets.