



CHÂTEAU DE BAGNOLS
EN BEAUJOLAIS

Boutechoux de Chavanes Menu, 115 €

Between 1899 et 1901, the Count Boutechoux de Chavanes was responsible for the restoration of the sumptuous fireplace in the Salle des Gardes, which dates from the late XVth century.

The architect Benoit put back the coat-of-arms with fleurs-de-lys that had been backed off, framing it between two harts.

Amuse bouche



Duck foie gras

In layers, sweet and sour fruit, a spicy jelly

Lobster

As an open ravioli, diced vegetable, juice mousse with basil

Turbot of the coast

Roasted, served with shredded veal and celery millefeuille

Rocket and lemon

Astonishing and very refreshing

Rack of lamb from Quercy

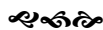
Cannelloni of courgette and sweet pepper with fresh goat cheese



Our selection of regional cheese served on a tray



A sweet surprise



Blackcurrant with violet flower

As an iced dome, a red fruit marmalade

Menus are available in private rooms or in the main dining room if privatised, for parties of 24 maximum. Rates are per person, beverages excluded.