



CHÂTEAU DE BAGNOLS  
EN BEAUJOLAIS

## Barthélemy Hesseler Menu, 80 €

*Barthélemy Hesseler wanted to make the gardens accessible through the Salle des Gardes: he constructed a doorway each side of the room in the XVIIIth century. The Salle des Gardes was decorated with painted trompe-l'œil columns against a pink background which framed a set of paintings of the four seasons. On the wall opposite the fireplace, the decoration incorporates the Hesseler coat-of-arms.*

### Amuse bouche



#### King crab

Marinated with lime and herbs, roasted tomato jam

Or

#### Quail

As a meatloaf with foie gras, served with a juice vinaigrette



#### John Dory back

Courgette carpaccio with orange, shredded chorizo

Or

#### Monkfish

As a médaillon with anchovies and bacon, celery purée compression



#### Veal quasi

Roasted in its juice, with potatoes served in different ways

Or

#### Pigeon from "Montrottier"

Tender breast and thigh stuffed with spicy foie gras



**Our selection of regional cheese served on a tray**



### A sweet surprise



#### Shortbread from Brittany

Caramel flavoured with passion fruit and « Jivara » chocolate

Or

#### Apricot tartlet

Praliné cream, an acidulated juice