



CHÂTEAU DE BAGNOLS
EN BEAUJOLAIS

« Les Seigneurs d'Albon » Menu
served in our Cuvage and private dining rooms*

Our « Les Seigneurs d'Albon » menu is available
either with 3 courses, cheeses and dessert at the rate of 80€
or with 5 courses (including the ones highlighted in red colour), cheeses and dessert at the rate of 115€

- These rates are per person and do not include drinks -

Appetiser



Duck foie gras in « opera » style

with sour one soft of dry fruits and spicy pear

or

Prawns and shellfishes

In acidulous tartare with « Granny Smith » apple and crushed hazelnuts



The cooked and smoked salmon with artichokes

Accompanied with a coriander and citronella vinaigrette



Lobster as an open ravioli

Comfit of shallots with vegetables and light American sauce

or

John Dory back

Courgette carpaccio with orange and shredded chorizo



Cauliflower and sea urchin mousse





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The « French origin » Charolais beef sirloin cooked slowly

Fried potatoes and mushrooms, enriched foie gras jus

or

The filet of lamb from Quercy



Our selection of cheeses



Gourmandise, the surprise of the moment



The chocolate « Jivara »

In thins slices, caramel flavoured and salted butter, vanilla ice cream

or

The fruit

Crunchy and soft cookie, pistachio and apricot panacotta

**We kindly require a unique choice of menu and courses for the whole party.*





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Our Cuvage menu

Our Cuvage menu, a wink in our regional traditions,
at the rate of 69€ per person (drinks excluded)

Appetiser



Pike dumpling, crayfish head and its juice



Suckling pig roasted on the spit with a spicy honey glaze
Potatoes « au gratin » and slowly roasted vegetable timbales



Fully matured Saint-Marcellin cheese
and
Cervelle de Canut : whipped curd cheese with shallots, herbs and cream



Upside-down apple tart
with vanilla ice-cream

