



CHÂTEAU DE BAGNOLS  
EN BEAUJOLAIS

## GASTRONOMIC MENUS

### Claude Léviste Menu, 68 €

*Geoffroy de Balzac & his spouse Claude Léviste decided to transform their château at Bagnols into an elegant residence. The Salle des Gardes took on stately proportions and was adorned with a monumental fireplace, one of the most beautiful in France. This has sculptures of musicians, angels bearing coats-of-arms and friezes of foliage. The central section still displays the shield of France carved to commemorate the royal visit in 1490.*

#### Amuse bouche



#### Red mullet timbale

Quinoa tabboulé with shellfish

Or

#### Poached egg

With mushroom mousse flavoured with “Vin Jaune”



#### Duckling from the « Dombes » region

In a spicy crust, crunchy turnip with almond

Or

#### Golden sea bream

Pan-fried, an artichoke mixture, salt and pepper sauce with candied lemon



#### Our selection of regional cheese



#### A sweet surprise



#### Almond soft cake

Whipped cream with crushed raspberries

Or

#### Craquelin with chocolate and caramel

Incredibly crunchy and smooth



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 medaillon with anchovies and bacon, celery purée compression



#### Veal quasi

Roasted in its juice, with potatoes

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



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 XV<sup>th</sup> century.*

*The architect Benoit put back the coat-of-arms with fleurs-de-lys that had been hacked 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**



### **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.*