



CHÂTEAU DE BAGNOLS
EN BEAUJOLAIS

Jean François Auguste Chavanis Menu, 115 €

Jean François Auguste treated his estate at Bagnols as a wine/growing concern. He enlarged the acreage of vines and built the huge Cuvage during the XIXth century. This contained four winepresses and about forty vats bound with wood or iron with capacities from 20 to 150 hectolitres.

Amuse bouche

Duck foie gras as a terrine with dried fruits and nuts

Lobster fine ravioli, tarragon sauce

Pan-fried sea bass, with orzo pasta and shellfish relish, a iodized mousse

Tender sirloin of Charolais beef of French origin slowly cooked,
Ratte potato mixture with seasonal mushrooms, its juice thickened with foie gras

Fully matured Saint Marcellin cheese from Mr Cuinet

Or

Cervelle de Canut : whipped curd cheese with shallots, herbs and cream

A sweet surprise

Almond sponge cake with red fruit, « Manjari » chocolate cream

Menus available only in the Cuvage, for parties from 24 to 120 people. Rates are per person and do not include beverages.