



**CHILDREN'S MENU**

30 € per person (including drinks\*\*)

**SALMON**

Tartare of salmon served with matchstick potatoes

OR

**GARDEN SALAD**

Seasonal salad from our garden

OR

**"CONSOMMÉ"**

Chicken "consommé" with cheese ravioli

**JOHN DORY**

Aniseed roasted ratatouille with an original twist

OR

**BEEF\***

Fillet served with Chef's pasta

OR

**CHEF'S PASTA**

Bolognese sauce

**"BLANCMANGÉ"**

Fruit patchwork, verbena ice-cream

OR

**WATERMELON**

Sliced with coconut ice cream and cherry vinegar (Château's own production)

*\*All our meat is from France*

*\*\*Drinks included in the children's menu are either a fruit juice or soft drink plus half bottle of mineral water*

*Net prices, service and taxes included.*

**Executive Chef David SENIA  
and his team**

*Invite you to explore their menu lovingly prepared with the best of ingredients  
sourced direct from local market gardeners, fishmongers  
and farmers*



**Summer 2011**



CHATEAU DE BAGNOLS

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## THE MENU



### TRUFFLE SURPRISE

Summer truffles with foie gras and cherries from the Château

48 €

### PRAWNS

Sautéed with artichoke leaves, chives and tomato juice with tarragon

43 €

### TUNA

Warm tuna tarte, tomato flavoured with basil and mixed salad leaves

40 €

### HOUSE SMOKED SALMON

Served as a tartare with Avruga caviar (herring roe)

37 €

### LOBSTER

In summery salad leaves and seasonal vegetables

48 €



### GASPACHO

Tomato with white cheese sorbet, summer truffle

32 €

### CAPPUCCINO

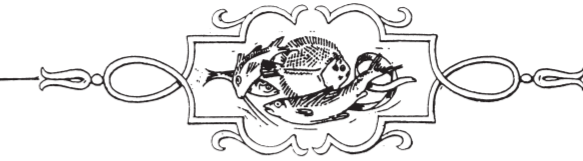
Shellfish, coconut and crunchy Dublin prawn with mint

40 €

### "CONSOMMÉ"

Chicken "consommé" with foie gras raviolis, summer truffles

39 €



### TURBOT

Pan-fried with cumin, eggplants scarpaccia served with smoked garlic chicken jus

48 €

### JOHN DORY

Aniseed roasted ratatouille with an original twist

42 €

### PIKE

Quenelle style filled, zucchini flowers, Port jus and shellfish emulsion

35 €

### SQUID

Fricassée, stuffed sweet red pepper (in a Provençal brandade style), aromatic herbs salad

35 €



### DUCK FROM "LA DOMBES"\*

The fillet roasted with cherries and turnips

42 €

### PIGEON FROM "VENDEE"\*

Olives and eggplants Provençal speciality and thin wafer biscuits

47 €

### BEEF FILLET FROM "CHAROLAIS"\*

Pan fried fillet with a chickpea flour pancake, mushrooms, shallots and truffle sautéed in butter and pepper sauce

48 €

### SLOW ROASTED MILK LAMB\*

Morel mushrooms stuffed with polenta and lardo di Colonnata (Tuscan delicatessen)

48 €



### SELECTION OF CHEESES

Local and other, young and mature

16 €