

Matthieu FONTAINE

Executive Chef

*assisted by Pierre CHAUFFOUR
and his team*

*The dishes on this menu are all prepared with the best ingredients
bought direct from local farmers and fishmongers.*



CHATEAU DE BAGNOLS

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Winter 2010

STARTERS



DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

39 €

CRAB

cannelloni, accompanied by a vegetables' rainbow, freshness of grapefruit, glazed king prawn

42 €

“MI-CUIT” SALMON

marinated in herbs, steamed of leeks with ginger and roasted peanuts

34 €

SNAILS

served with a deep fried « cromesquis » of pig trotter and parsley with Cantal cheese, “ratte” potato mousseline

38 €



INSHORE TURBOT

roasted on the bone, a lasagna of Butternut and a raspberry vinegar juice

46 €

JOHN DORY

semi-smoked, sauteed, served with Jerusalem artichoke and cockles with a hint of vanilla

42 €

SCALLOPS

caramelized, a parmesan crust, a “royale” of garlic and parsley

44 €



PORK CHOP* FROM “THE LYONNAIS HILLS”

larded with country bacon, slowly roasted in a red wine marinade accompanied by green Puy lentils

42 €

CHAROLAIS BEEF FILLET*

roasted with fleur de sel (pure sea salt), served with a beetroot juice and potatoes every which way

52 €

VEAL SWEETBREAD*

sauteed and braised with veal juice and bay powder, a “savonnette” potato accompanied by baby vegetables

48 €

BRESSE PIGEON*

stuffed with foie gras, served with an olive, caper and anchovies juice

46 €



“SIGNATURE DISHES”

by Matthieu Fontaine

POT AU FEU*

our way, a truffle broth, a “Chantilly” of meet juice

42 €

FREE RANGE BRESSE CHICKEN*

(for two, 45 minutes cooking time)

the breast is spit roasted, the legs are confit, served with truffle mashed potatoes

98 €

POTATO TATIN WITH PIG TROTTER

deliciously crispy, served with sauteed mushrooms, a veal juice

38 €

OUR CHEESE TROLLEY WITH A CHOICE OF BOTH YOUNG AND MATURED CHEESES

17 €

THE MENUS



DISCOVERY MENU “SALLE DES GARDES”

For all guests

APPETIZERS

DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

CRAB

cannelloni, accompanied by a vegetables' rainbow, freshness of grapefruit, glazed king prawn

CHUNK OF BRILL

steamed of leeks with ginger and a roasted peanut crust

POT AU FEU*

our way, a truffle broth, a “Chantilly” of meet juice

BRESSE PIGEON*

stuffed with foie gras, served with an olive, caper and anchovies juice

YOUNG GOAT'S CHEESE

crispy coating of peppered mint and Agriates desert honey (from Corsica)

SWEET SURPRISE

today's inspiration

TROPICAL PASSION

with exotic fruits, coconut sorbet on a braised pineapple with coriander

DELICACIES AND COFFEE

125 €



GUICHARD D'OINGT MENU

APPETIZERS

DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

CHUNK OF BRILL

steamed of leeks with ginger and a roasted peanut crust

BRESSE PIGEON*

stuffed with foie gras, served with an olive, caper and anchovies juice

CHOICE OF YOUNG AND MATURED CHEESES

selected for you

SWEET SURPRISE

today's inspiration

CHOCOLATE CRUNCHY

with blackberries and hazelnuts on almonds “Gène” bread

DELICACIES AND COFFEE

80 €