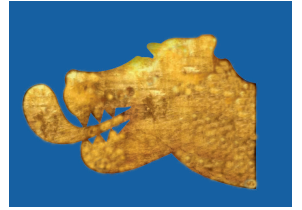


# French Country Cooking at Château L'Age Baston

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## Déjeuner (Lunch)

### **Salade Charentaise**

*(Lardons with garlic croutons, lettuce & mushrooms with a mustard and lemon dressing)*

### **Avocat, ananas et poivrons rouges à la mayonnaise**

*(Pineapple and Red pepper, Avocado Mayonnaise)*

### **Aubergine méditerranéenne**

*(Aubergines with olives)*

### **Plateau de fromage**

*A selection of light Cheeses from the board*

### **Clafoutis aux cerises**

*(A light, local dessert cooked with our own cherries when in season)*

*Servi avec le rosé local de la cave de St Sornin*  
**Served with a local Rosé from the cave of St Sornin**  
*Coffee, teas, tisanes*

## Dîner (Dinner)

### **Terrine de Poulet aux pruneaux**

*(Chicken and prune terrine)*

### **Truite de la Touvre à l'orange et aux artichauts**

*(Trout from the Touvre with oranges and artichokes)*

### **Fromages : Chaource, Istara, Bleu de Causses**

*(The Château L'Age Baston suggestions for the cheese board)*

### **Tarte aux fraises**

*Strawberry Tart*

*Servi avec des Bordeaux rouges et du blanc*  
**Served with Bordeaux Red and White wine**  
*Coffee, teas, tisanes*