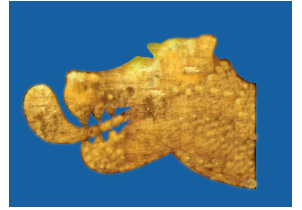


French Country Cooking at Château L'Age Baston

Château L'Age Baston
16110 La Rochefoucauld
France

<http://www.lagebaston.com>
Email: victoria@lagebaston.com
Tel UK: +44 (0)208 858 7705



Déjeuner (Lunch)

Tarte aux épinards et oignons rouges et thym

(Light crisp pastry tart with a spinach and red onion filling flavoured with fresh thyme)

Salade aux noix du domaine

Hand picked Walnuts from the high garden with green beans, Cantal cheese and Dijon mustard

Salade de tomate

Home-grown tomatoes with balsamic vinegar dressing

Plateau de fromage

A selection of light Cheeses from the board

Salade de fruits d'été

Summer fresh fruit salad

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)

Saumon fumé au poivre

Smoked salmon with peppers in a crème fraîche dressing

Rôti de pintade au fenouil et romarin

Guinea Fowl infused with rosemary with fennel

Fromages : Chabichou, Petit Basque, St Agur

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

Pêche Cardinal

Poached peach, robed in a raspberry jus

Servi avec des Bordeaux rouges et du blanc

Served with Bordeaux reds and White wine

Coffee, teas, tisanes