

Summer time...

TO START...

The Langoustine 24 €

Black olive crust, basil royale, tomato confit

The Fine Tart 27 €

Heirloom tomato tart, lobster medallions, raspberries and burrata, basil coulis

The Octopus 22 €

Watercress cream sauce, sweet pepper confit, Espelette chili pepper

Les Petits Farcis 23 €

Stuffed vegetables, soft, truffled with herbs from our countryside

TO FOLLOW...

The Red Mullet 30 €

Eggplant flower, caponata, sauce vierge

The Denti 38 €

*Sautéed girolles mushrooms, swiss chard, baby potatoes,
bay tree butter, spice veal jus*

The Chicken Supreme and jus 34 €

Small truffled mushrooms, stewed vegetables, summer truffle

The Lamb 36 €

Confit, minted mousse, crispy eggplant

THE CHEESE 16 €

Local Cheese Selection

THE SWEETS

The Chocolate 14 €

Araguaia and pecan nuts tart, creamy dulcey and icing chocolate

The Peach 14 €

Poached with Fonscolombe rosé wine, opaline and verbena emulsion

The Sherry and Coconut 14 €

Crispy meringue and sweet pesto

Hive of Provence 14 €

Flavoured citrus fruits, honey and olive oil jam

The Almond 14 €

Iced parfait and apricot

Net prices – Beverage excluded

Veal born, raised, in France. Beef born, raised, in France

Our recipes may contain allergens (règlement UE n° 1169/2011), which list is at your disposal

CHÂTEAU DE FONSCOLOMBE

Summer time...

« DÉCOUVERTE » MENU 48 €

Amuse-bouche

The Langoustine

Black olive crust, basil royale, tomato confit

Or

The Octopus

Watercress cream sauce, sweet pepper confit, Espelette chili pepper

The Red Mullet

Eggplant flower, caponata, sauce vierge

Or

The Chicken Supreme and jus

Small truffled mushrooms hearts, stewed vegetables, summer truffle

Local Cheese Selection

(suppl 12€)

The Chocolate

Araguaia and pecan nuts tart, creamy dulcify and icing chocolate

Or

The Peach

Poached with Fonscolombe rosé wine, opaline and verbena emulsion

Petits fours

« PRESTIGE » MENU 60 €

Amuse-bouche

The Fine Tart

Heirloom tomato tart, lobster medallions, raspberries, burrata, basil coulis

Or

Les Petits Farcis

Stuffed vegetables, soft, truffled with herbs from our countryside

The Denti

Sautéed girolles mushrooms, swiss chard, baby potatoes, bay tree butter, spice veal jus

Or

The Lamb

Confit, minted mousse, crispy eggplant

Local Cheese Selection

(suppl 12€)

Dessert of your choice

Petits fours

Net prices – Beverage excluded

Veal born, raised, in France. Beef born, raised, in France

Our recipes may contain allergens (règlement UE n° 1169/2011), which list is at your disposal

CHÂTEAU DE FONSCOLOMBE

Summer time...

« DÉGUSTATION » MENU 75 €

Amuse-bouche

The Langoustine

Black olive crust, basil royale, tomato confit

The Denti

*Sautéed girolles mushrooms, swiss chard, baby potatoes,
bay tree butter, spice veal jus*

The Lamb

Confit, minted mousse, crispy eggplant

Local Cheese Selection

Dessert of your choice

Petits fours

Net prices – Beverage excluded

Veal born, raised, in France. Beef born, raised, in France

Our recipes may contain allergens (règlement UE n° 1169/2011), which list is at your disposal

CHÂTEAU DE FONSCOLOMBE

Summer time...



Net prices – Beverage excluded

Veal born, raised, in France. Beef born, raised, in France

Our recipes may contain allergens (règlement UE n° 1169/2011), which list is at your disposal

CHÂTEAU DE FONSCOLOMBE