

Summer time...

TO START...

Langoustines 26 €

Marinated with garlic-lemon butter, rocket condiment, aromatic sprouts

Fine Tart 27 €

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

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...

Red Mullet 30 €

Eggplant flower, caponata, sauce vierge

Meagre 38 €

*Flavoured with herbs, girolle mushroom, roasted vegetables,
citrus & timut pepper Sabayon*

Chicken Supreme and jus 34 €

Small truffled mushrooms, stewed vegetables, summer truffle

Lamb 36 €

Confit, minted mousse, crispy eggplant

THE CHEESE 16 €

Local Cheese Selection

THE SWEETS

Chocolate 14 €

Araguaia and pecan nuts tart, creamy dulcey and icing chocolate

Peach 14 €

Poached with Fonscolombe rosé wine, opaline and verbena emulsion

Sherry and Coconut 14 €

Crispy meringue and sweet pesto

Hive of Provence 14 €

Flavoured citrus fruits, honey and olive oil jam

Almond 14 €

Iced parfait and apricot

Our recipes can be served gluten free, specify it when ordering

Net prices – Beverage excluded

French meat

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

Langoustines

Marinated with garlic-lemon butter, rocket condiment, aromatic sprouts

Or

Octopus

Watercress cream sauce, sweet pepper confit, Espelette chili pepper

Red Mullet

Eggplant flower, caponata, sauce vierge

Or

Chicken Supreme and jus

Small truffled mushrooms hearts, stewed vegetables, summer truffle

Local Cheese Selection

(suppl 12€)

Chocolate

Araguaia and pecan nuts tart, creamy dulcey and icing chocolate

Or

Peach

Poached with Fonscolombe rosé wine, opaline and verbena emulsion

Petits fours

« PRESTIGE » MENU 60 €

Amuse-bouche

Fine Tart

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

Or

Les Petits Farcis

Stuffed vegetables, soft, truffled with herbs from our countryside

Meagre

Flavoured with herbs, girolle mushroom, roasted vegetables, citrus & timut pepper Sabayon

Or

Lamb

Confit, minted mousse, crispy eggplant

Local Cheese Selection

(suppl 12€)

Dessert of your choice

Petits fours

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French meat

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CHÂTEAU DE FONSCOLOMBE

Summer time...

« DEGUSTATION » MENU 75 €

Amuse-bouche

Langoustine

Marinated with garlic-lemon butter, rocket condiment, aromatic sprouts

Meagre

Flavoured with herbs, girolle mushroom, roasted vegetables, citrus & timut pepper Sabayon

Lamb

Confit, minted mousse, crispy eggplant

Local Cheese Selection

Dessert of your choice

Petits fours

VEGAN MENU 45 €

Eggplant

Confit, grilled and marinated vegetables, caviar

Risotto

Black quinoa risotto with soymilk, capers and melted onions, crunchy zucchini

Peach

Poched and lemon thyme sorbet

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Summer time...



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French meat

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