

An autumn air...

TO START...

Duck Foie Gras 27 €

Seared, rosemary honey glazed, garlic & balsamic sautéed wild mushrooms

The Wild King Prawns 30 €

Roasted with citrus fruit butter, grilled avocado, king prawn's bisque

The Scallops 27 €

Grilled, lemongrass broth, autumn vegetables

Farmhouse Egg 24 €

Poached, parsnip purée, truffles

TO FOLLOW...

The Red Mullet 30 €

From our coast, marinated and seared, cauliflower cream, seaweed oil and rocket

The Lamb 36 €

Pan-Seared, coriander crumbs, Jerusalem artichokes purée

The Beef Fillet 39 €

Melting potatoes, confit and crispy shallots, seasoned jus

Sole Fillet 39 €

Ceps, caramelized sweetbreads, milk mousse, hazelnuts

THE CHEESE 16 €

Local Cheese Selection

THE SWEETS

The Pear 15 €

In two ways, cottage cheese mousse, cherry almond powder and beer ice-cream

The Apple 15 €

Pressed, hazelnut shortbread biscuit, quince confit and saffron ice cream

Autumn Hive of Provence 15 €

Olive oil & honeycomb

Pure Chocolate Ghana 15 €

Whisky and malted milk, raw cocoa

Net prices – Beverage excluded

French meat

Our recipes may contain traces of allergenic products by contact because of the artisanal production.

CHÂTEAU DE FONSCOLOMBE

An autumn air...

« DÉCOUVERTE » MENU 48 €

Amuse-bouche

Farmhouse Egg

Poached, parsnip purée, truffles

Or

Duck Foie Gras

Seared, rosemary honey glazed, garlic & balsamic sautéed wild mushrooms

The Red Mullet

From our coast, marinated and seared, cauliflower cream, seaweed oil and rocket

Or

The Lamb

Pan-Seared, coriander crumbs, Jerusalem artichokes purée

Local Cheese Selection

(suppl 12€)

Pure Chocolate Ghana

Whisky and malted milk, raw cocoa

Or

The Apple

Pressed, hazelnut shortbread biscuit, quince confit and saffron ice cream

Petits Fours

« PRESTIGE » MENU 60 €

Amuse-bouche

The Scallops

Grilled, lemongrass broth, autumn vegetables

Or

The Wild King Prawns

Roasted with citrus fruit butter, grilled avocado, king prawn's bisque

Sole Fillet

Ceps, caramelized sweetbreads, milk mousse, hazelnuts

Or

The Beef Fillet

Melting potatoes, confit and crispy shallots, seasoned jus

Local Cheese Selection

(suppl 12€)

Dessert of your choice

Petits Fours

Net prices – Beverage excluded

French meat

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CHÂTEAU DE FONSCOLOMBE

An autumn air...

« DEGUSTATION » MENU 75 €

Amuse-bouche

Farmhouse Egg

Poached, parsnip purée, truffles

Sole Fillet

Ceps, caramelized sweetbreads, milk mousse, hazelnuts

The Lamb

Pan-Seared, coriander crumbs, Jerusalem artichokes purée

Local Cheese Selection

Dessert of your choice

Petits Fours

VEGAN MENU 45 €

Amuse-bouche

Velouté

Cabbage crisp with almond milk

Ceps Risotto

Rosemary and mushrooms emulsion

Pear

Roasted, spices biscuit, coconut sorbet

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French meat

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CHÂTEAU DE FONSCOLOMBE

An autumn air...



Net prices – Beverage excluded

French meat

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CHÂTEAU DE FONSCOLOMBE