

# Autumn time ...


## STARTERS

Scallops with quail egg and meurette red wine sauce €26  
*Poached quail egg, meurette sauce*

Roasted sweetbread with butter, steamed celeriac, truffle juice €23  
*Steamed céleriac, truffle juice*

Terrine of foie gras with artichokes, fruits bread, lemon chutney €25  
*Fruits bread, lemon chutney*

Snails raviole with fresh herbs €20  
*Vegetable consommé, garlic chips*

Velouté of Jerusalem artichokes, grilled lentils, curry oil  €18  
*Grilled lentils, curry oil*

## MAIN COURSES


Grouper steak sautéed with olive oil €29  
*Pumpkin raviole, mushrooms, verbena sauce*

Roasted monkfish medallion €32  
*Sautéed autumn vegetables, crayfish bisque*

Herb crusted veal fillet €32  
*Sautéed mushrooms, cannelloni of vegetables*

Pan seared prime « Charolais » beef fillet €35  
*Stuffed cabbage with salted pork and meat juice*

Smoked piglet rack with thyme €28  
*Roasted salsify, butternut and beetroot gnocchi, pistachio mashed potatoes*

Sautéed potatoes galette   
*Grilled vegetables, tofu with pesto* €22

## CHEESE

Selection of autumn cheeses €12  
*Tomme de brebis, époisses, roquefort, reblochon*

## SWEETS

Opera cake and coffee liquor sorbet €12

Apple tatin style, salted caramel ganache, granny smith and camomile sorbet €12

« Guanaja » chocolate, praline feuillantine €12  
*Sichuan pepper ice-cream*

Seasonal fruits crumble, spices red wine sorbet  €10

: VEGETARIAN

*Net prices - Beverage excluded*

CHÂTEAU DE FONSCOLOMBE

## *Autumn time ...*

### «AUTUMN» MENU

Amuse-bouche

Terrine of foie gras with artichokes  
*Fruits bread, lemon chutney*

or

Snails raviole with fresh herbs  
*Consommé de légumes, chips d'ail*

Grouper steak sautéed with olive oil  
*Pumpkin raviole, mushrooms, verbena sauce*

or

Smoked piglet rack with thyme  
*Roasted salsify, butternut and beetroot gnocchi, pistachio mashed potatoes*

Selection of autumn cheeses

*Tomme de brebis, roquefort, reblochon (suppl. €6)*

Opera cake and coffee liquor sorbet

or

Apple tatin style, salted caramel ganache  
*Granny smith and camomile sorbet*

Petits fours

€42

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### « FONSCOLOMBE » MENU

Amuse-bouche

Starter of your choice

Roasted monkfish medallion  
*Sautéed autumn vegetables, crayfish bisque*

or

Herb crusted veal fillet  
*Sautéed mushrooms, cannelloni of vegetables*

Selection of autumn cheeses

*Tomme de brebis, roquefort, reblochon (suppl. €6)*

Dessert of your choice

Petits fours

€52

*Net prices - Beverage excluded*

CHÂTEAU DE FONSCOLOMBE

## « TASTING » MENU

This six courses menu has been specially designed by our Chef allowing you to discover our carte menu around a journey through Provence's flavors.

This menu is subject to change according to the Chef's inspiration.

€ 75

*Veal born, raised, slaughtered in France. Beef born, raised, slaughtered in Ireland.  
Our recipes may contain major allergens (EU Regulation No. 1169/2011),  
the list is available at the front desk. All our dishes and appetizers are likely  
to contain traces of allergenic products by contact due to the artisanal manufacture.*

*Net prices - Beverage excluded*

CHÂTEAU DE FONSCOLOMBE

## L'ORANGERIE

Thanks its suppliers

Yves, Mareyeurs JCM distributions, Bouc Bel air

**Barras Philippe**, ferme Régine, les œufs et volailles, le Puy Sainte-Réparate

**Christlaine Alazard**, les agneaux bio de la Roque d'Antheron

**Boucherie DS**, Le Puy Sainte-Réparate

**La famille Gaymard** charcuterie de sanglier à Venelles

**Benoit et Cédric Gaby Prim**, maraîcher, La Roque d'Antheron

**Oriane et Tristan**, jardin de Paradis, maraîcher, Saint-Canadet

**Claudette Daimay**, huile d'Olive, Lambesc

**Famille Coste**, fromages de brebis, le Puy Sainte-Réparate

**Ferme du Bregalon**, fromages de chèvres, Rognes

**Olivier Reboul**, producteur de Safran, Le Puy Sainte-Réparate

**Boulangerie**, les Bonnes Saveurs, Le Puy Sainte-Réparate

**Boulangerie Faure**, Le Puy Sainte-Réparate

**Julia**, l'herboristerie de Nannu

