



RESTAURANT MENU

"The Chefs tell a childhood memory."

Son of farmers from the Roanne region, Marc Fontanne, our Executive Chef, grew up surrounded by nature. Sensitized from a very young age to the "eating well" spirit, our Chef expresses his sensitivity through his dishes and their flavors. "I like simple things, which turn out to be the most complex, I want people to understand my cooking, to feel at home." It is quite natural that Marc Fontanne settled in Fonscolombe castle, where he finds all his most cherished values, in the middle of our beautiful Nature.

"Our producers are of paramount importance, thanks to their work and talent, we can offer the best, for the happiness and well-being of our guests."

Wine & aromatic herbs - Château de Fonscolombe

Vegetables - Jardin de Paradis, Tristan & Oriane, Le Puy-Sainte-Réparate 4km

Boulangerie - Les Bonnes Saveurs, Le Puy-Sainte-Réparate 4km

Cheeses - Maison Lemarié, Aix-en-Provence 15km

Fruits & Vegetables - Cultivateurs de Sens, Ventabren 26km

Olive oil - Domaine Mas des Bories, Salon-de-Provence 36km

Chocolate - Maison Valrhona 200km

Caviar - Maison Kaviari, France

Spanish ham - Maximiliano House, Sierra de Huelva, Andalousie

Italian products - Marco et Angela Aemme, Piémont, Sardaigne

*Please inform us of any intolerance or allergy before placing your order.
HAVE A GREAT DISCOVERY ! BON APPÉTIT!*



Vegetarian Choice



Net prices



Meats from EU. All our dishes are likely to contain traces of allergenic products by contact due to the artisanal PRODUCTION. A SHEET WITH THE ALLERGEN IS AVAILABLE.

CHÂTEAU DE FONSCOLOMBE



WEEKLY MENU

Please have a look to the slate menu

Formula Starter / Main Course or Main Course / Desert - 39€

Formula Starter / Main Course / Desert - 48€

(Only available during lunch time on weekdays)

APPETIZERS

Iberian selection from House Maximiliano « El jamón de autor », Sierra de Huelva

Paleta de Jabugo XX, 50g - 14€

Lomo de Jabugo XXX, 100g - 22€

Paleta de Jabugo XXX de Bellota, 100g - 26€

Jamón de Jabugo XXX de Bellota, 100g - 30€

Caviar selection from our brand partner Kaviari, France

Caviar Oscietra, House Kaviari, 30g - 75€



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STARTERS

- Authentic Gazpacho, tomato based soup with spring onions & croutons - 24€ 
- Tuna, flamed browned, zucchini, tartare yuzu sesame & soy emulsion with tarragon - 28€
- The Mackerel, glazed watermelons, red peppers & watercress - 32€
- Beef cannelloni, tartare style with Parmesan cream- 32€

MAIN COURSES

- Ventoux porc belly candied with mint, cream of coconut bean & pearl juice - 34€
- Seared veal sirloin, chanterelles with green beans in persillade - 39€
- Roasted cuttlefish, Parmesan risotto with shellfish emulsion - 38€
- Catch of the day, browned brocolettis, red onion broth & pickles - 39€

SIDES

- Potato mousseline with pesto - 10€
- Snacked seasonal vegetables - 10€

SWEETS

- Peach, vanilla cream & verbena sorbet - 17€
- Sponge cake, salted butter caramel, chocolate, caramel ice cream - 18€
- Tropeziennne cake, brioche ice cream - 16€
- French Cheese board - 17€
- Sorbets & Ice cream - starting from 4.00€



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SNACKING

12PM to 9PM

Tomato & Basil Rigatoni pasta with Mozzarella Di Buffala - 24€ 

Tuna traditional Nicoise Salad - 25€

Authentic Caesar Salad with marinated chicken - 25€

Provençal Pissaladière, onion tart with gratinated Parmesan DOC - 28€

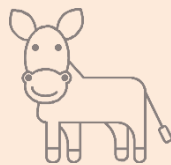
Poultry or vegetarian Club Sandwich - 28€ 

Cheeses plater from Benoît Lemarié - 28€

Italian selection of cold cuts:

Bresaola, Raw ham, Mortadelle, Ham with herbs, Coppa - 29€

Chef' Gourmet Burger with bacon, French fries & salad - 37€



KIDS MENU

Starters

Mozzarella & tomato soup - 12€

Avocado & shrimp with citrus fruits - 14€

Main courses

Coquillettes pasta with butter & ham - 14€

Poultry supreme, Fish of the Day - 18€

Side of your choice:

Cream of carrots, Seasonal glazed vegetables, Potatoes mousseline, Fries

Deserts

Chocolate mousse, Sorbets & Ice Creams, Fresh fruits plater - 8€



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