



la Table

de l'Orangerie

«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's only natural that Marc Fontanne settles at Château de Fonscolombe, where he finds all his dearest values, amidst our beautiful nature.



We thank you for informing us of any intolerance or allergy at the time of ordering. Information regarding allergens is available upon request.
All our meats are born, raised, and slaughtered in Europe. Net prices, taxes, and service included.

CHÂTEAU DE FONSCOLOMBE



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HORS DU TEMPS

Beef moons raviolis with smoked Bresaola, mackerel and tomato broth with basil



The black pearl, bloodsausage iodine cream, razor clams tongue, granny smith & basil



The Lobster, zucchini tartare with mustarded tomatoes, fig jam, lobster sabayon



Flame-browned tomato, Lucca olives in syrup, tomato granita



Round of Summer Venison roasted with vanilla, glazed beans with tarragon, tangy raspberries



Feuille à feuille with citrus, blackberry and wild broth with Timut berries



Apricot in texture, parsley freshness & cardamom sweetness

7 courses: Menu à 185€ - Wine pairing 95€ - Non alcoholic pairing 55€

5 courses : Menu à 165€ - Wine pairing 75€ - Non alcoholic pairing 45€

Cheese delicacies - 28€

« Cryo » filtered and purified water, still or sparkling 75cl - 8 €

«We believe in our responsibility to the environment, which is why we offer filtered water in our restaurants to provide a quality experience while reducing our ecological footprint.»



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DE LA FOURCHE A LA FOURCHETTE

Chanterelle with ginger, yogurt with black lime from Iran & hazelnut



Beetroots palette with horseradish, basil broth



Pressed cabbage with Granny Smith and Nori seaweeds, nasturtium leaves water



Flame-browned tomato, Lucca olives in syrup, tomato granita



Artichoke ravioli with marjoram, hazelnut and parmesan, vanilla emulsion



Tarragon cloud on old citrus compote, milk ice cream & crumble



Like an After Eight, mint textures, soft and crispy Valrhona Grand Cru Chocolate

7 courses: Menu à 150€ - Wine pairing 95€ - Non alcoholic pairing 55€
5 courses: : Menu à 130€ - Wine pairing 75€ - Non alcoholic pairing 45€

Cheese delicacies - 28€

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CHÂTEAU DE FONSCOLOMBE

«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.»

Herbs and wine from Château de Fonscolombe
Le Jardin du Paradis, Tristan & Orianne au Puy-Sainte-Réparate
Cheeses - Thomas Florentino au Puy-Sainte-Réparate
Snails from La Motte d'Aigues
Boulangerie Le Pain de la Terre à Peyrolles en Provence
Chick Peas - Didier Ferreint à Mallemort
Olive Oil - Domaine Mas des Bories à Salon-de-Provence
Italian products - Marco et Angela Aemme à Piemont, Sardaigne
Chocolate - Maison Valrhona, Tain l'Hermitage
Caviar - Maison Kaviari, France