



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.



Nous vous remercions de nous faire part de toute intolérance ou allergie dès la prise de commande.
Les informations concernant les allergènes sont disponibles sur simple demande. Toutes nos viandes sont nées, élevées et abattues en Europe.
Prix nets, taxes et service compris.

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



Butternut semolina with marjoram, butternut glazed with turmeric & lime



Roasted rack of lamb in a sauté pan, Pascaline of Swiss chard and arugula, blue cheese cream, walnut oil jus



Feuille à feuille candied apples, tonka beans & crusty apples



The Chestnut & light mousse, Voitsiperifery pepper rice milk, confit clementine

7 courses: Menu à 185€ - Wine pairing 95€

5 courses : Menu à 165€ - Wine pairing 75€

Cheese delicacies - 28€

« Cryo » filtrated 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



Butternut semolina with marjoram, butternut glazed with turmeric & lime



Artichoke ravioli with marjoram, hazelnut and parmesan, vanilla emulsion



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



Nashi on its crunchy celery branch, granny smith apple sorbet, bergamot juice with kumbawa zest

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«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