









CHRISTMAS at Château de Tonscolombe

DINNER ON DECEMBER 24, 2025

la Table

de l'Orangerie

AMUSE BOUCHE

Beef consommé & monkfish liver mousse with horseradish

STARTER

Stuffed Bresse Poultry, clams and truffe cream

FISH

Nacred turbot, vegetal juice, celery chips with Oscietra Caviar

MEAT

Venison cooked in cabbage with truffle, perfumed with kumquat

PRE DESSERT

Grapefruit ice cream, crunchy meringue, Rosé Champagne

DESSERT

Truffle chocolate sweetness

Unique menu at €215, water included Food \$ wine paring €85



