



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

Fruits & Vegetables - Cultivateurs de Sens, Ventabren 26km

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

Chocolate - Maison Valrhona 200km

*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)

STARTERS

Cannelloni, beef in tartar & Parmesan cream - 32€

🌿 The Leek, walnut & truffle vinaigrette with Comté, watercress sprouts & fresh parsley - 28€

🌿 The Pumpkin, in velouté, chestnut shavings with yellow lemon zest, nutmeg cream - 24€

MAIN COURSES

🌿 Farro risotto with rutabaga bound with Parmesan - 27€

Shredded beef paleron, wild mushroom with crushed sunchoke bound with chives,
marrow reduction, rich sauce- 37€

Scallops, celery cream, roasted pear, walnut emulsion with yellow lemon zest - 39€

Bresse chicken supreme in its roasted broth, cabbage stuffed with seasonal vegetables like
a hen in a pot my way - 34€

SWEETS

Castel, local praline cake, light hazelnut cream, crispy chocolate - 18€

Sponge cake, salted butter caramel, chocolate, caramel ice cream - 17€

Tatin, revisited, apple foam, vanilla homemade chantilly - 17€

French Cheese board - 17€

Sorbets & Ice cream - starting from 4.00€



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SNACKING

12PM to 9PM

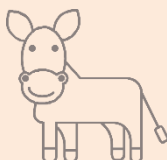
Tuna traditional Nicoise Salad - 25€

Authentic Caesar Salad with marinated chicken - 25€

Poultry or vegetarian Club Sandwich - 28€



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



KIDS MENU

Starters

Pumpkin soup - 12€

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 platter - 8€



Net prices



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