



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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TIMELESS

Flame-grilled bell pepper, confit tomato & saffron-pickled mussels, andouillette espuma



Cuttlefish tagliatelle, reduced artichoke broth with sea curry, basil oil



Mackerel in a fine black garlic & dill mousseline, flame-seared fillet & raspberries



Crushed tomatoes with tarragon & mustard, glazed & tangy mushrooms



Veal tenderloin wrapped in nori, smoked pea cream, samphire & clams



Chilled celery with fresh herbs



Caramelised puff pastry, rhubarb bonbon, light cream & strawberry consommé

7 courses: Menu 185€ - Wine pairing 95€

5 courses : Menu 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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FROM FARM TO FORK

Pea cream with mint, celery juice extraction, ginger & cucumber



Beetroot palet in textures, basil coulis



Parmesan sablé with asparagus, dehydrated black olives tatin-style & glazed asparagus



Crushed tomatoes with tarragon & mustard, glazed & tangy mushrooms



Carrot in textures, glazed with carotene, preserved lemon & mimolette



Kalamansi jelly, olive oil ice cream & brioche



Madagascar vanilla sabayon, cocoa-infused caramel, 75% chocolate sauce

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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 & Oriane 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