



BRUNCH OF CHATEAU DE FONSCOLOMBE



“TO START WITH» BUFFET

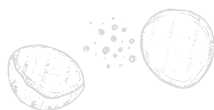
Pastries
Assortment of Breads
Scrambled eggs
Mimosa eggs
Burrata from Puglia, Tomatoes from the region,
Cesar salad
Nicoise salad
Melon with Ham, Beaumes-de-Venise gel
Potato, Green Beans and Confit Octopus Salad
Lebanese Tabbouleh
Plate of cold cuts
Cheese Board

A FISH AND A MEAT TO SHARE

Shoulder of Lamb confit with Herbs Navarin Style,
Potato Mousseline with Hazelnut Butter

Grilled whole octopus,
Confit lemon condiment and Spring vegetables

Garnish of the day



DESSERTS TO SHARE

70% Guanaja Chocolate Mousse and Puffed Rice
Around Strawberry and Rhubarb



2LCOLLECTION



RELAIS &
CHATEAUX

Net prices

Fruit juices and hot drinks included.

*This menu is given as an example, it is likely to change
during the season and depending on our supplies.*

*Meats from France. All our dishes and starters are likely to contain traces
of allergenic products by contact because of the artisanal production.*