



## *La Table de L'Orangerie* *À la carte*

### STARTERS

Asparagus from Luberon in two Textures,  
Farmer Sabayon, Black Garlic Condiment, Mimosa  
and Burnt Grapefruit, Pine Bud Oil 27€

Langoustine in two Services,  
Coconut Water Refreshed Carpaccio with Aloe Vera, Avocado and Wasabi  
Poached tail in Crustacean Butter with Rosemary and Lardo's Veil,  
Cream of Pistachio Coriander 41€

Camargue oysters open with charcoal,  
Fennel and Rhubarb, Japanese Pearls in Oyster Juice, Oil with Fresh Herbs  
and Crispy Tapioca 30€

### MAIN DISHES

Saint-Pierre confit with seaweed,  
Texture of Artichoke, Hollandaise with Yuzu Nori 42€

Brilliant red mullet all around the Regional Courgette,  
Juice with Heads and Caramelized Lemon, Crispy Shell 42€

Pigeon lacquered with cocoa,  
Peas of Provence with Cherry, a few Beets with Amaretto,  
Sweet Garlic Offal Pads 44€

### CHEESES FROM MAISON MONS 18€

### DESSERTS

Contemporary Mille-feuille with Tahitian Vanilla  
and Soft Caramel, Vanilla Snow 17€

Jivara Chocolate in Buckwheat Ganache, Morello Cherries, Chocolate Chips and Cocoa Sorbet 18€

Strawberries from Provence infused with Verbena, Vanilla Meringue,  
Strawberry Water Texture, Lime and Fleur de Lait Ice Cream 17€



2L COLLECTION



RELAIS &  
CHATEAUX

Net prices

*Viandes de France*

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

CHÂTEAU DE FONSCOLOMBE



## *La Table de L'Orangerie* *Menus*

### MENUS À 72€

#### Canapés

#### Amuse-bouche

Asparagus from Luberon in two Textures, Farmer Sabayon, Black Garlic Condiment,  
Mimosa and Burnt Grapefruit, Pine Bud Oil

Saint-Pierre confit with seaweed, Texture of Artichoke, Hollandaise with Yuzu Nori

#### Pre-dessert

Strawberries from Provence infused with Verbena, Vanilla Meringue,  
Strawberry Water Texture, Lime and Fleur de Lait Ice Cream

#### Mignardises

### MENU À 95€

(For the whole table)

#### Canapés

#### Amuse-bouche

Asparagus from Luberon in two Textures, Farmer Sabayon, Black Garlic Condiment,  
Mimosa and Burnt Grapefruit, Pine Bud Oil

Brilliant red mullet all around the Regional Courgette,  
Juice with Heads and Caramelized Lemon, Crispy Shell

Pigeon lacquered with cocoa, Peas of Provence with Cherry,  
a few Beets with Amaretto, Sweet Garlic Offal Pads

#### Pre-dessert

Contemporary Mille-feuille with Tahitian Vanilla and Soft Caramel, Vanilla Snow

#### Mignardises



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