



## 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

Cheeses - Maison Lemarié, Aix-en-Provence 15km

Fruits & Vegetables - Cultivateurs de Sens, Ventabrun 26km

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

Chocolate - Maison Valrhona 200km

Caviar - Maison Kaviari, France

Italian products - Marco et Angela Aemme, Piemont, Sardaigne

*We thank you for informing us of any intolerance or allergy,  
AS SOON AS YOU PLACE YOUR ORDER. NICE DISCOVERY !*



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



## APPETIZER TO SHARE

Provençal Pissaladière with Parmesan Gratinée - 28€

Cheese Selection - 28€

Italian Charcuterie Selection - 31€

### Our Chef suggestion :

Caviar Oscietre Prestige, House Kaviari, France, 20 grammes  
75€

## STARTERS

Risotto, artichokes with Parmesan, shellfish emulsion - 27€

Rabbit, rillettes with olives, saddle stuffed with tarragon, hazelnut and spinach - 29€

Beef Cannelloni in tartare, smoked pike egg, rocket cream with olive oil and parmesan - 37€

Paris-Tokyo: Tuna tataki, Bouchon ceps and local figs, Dashi broth with wasabi - 42€

## MAINS

Beef filet, mushrooms, mashed potatoe with fresh herbs - 31€

Lamb shoulder confit, glazed seasonal vegetables, gravy bead - 37€

Roasted octopus, corn cream with sate, olive and spring onion - 38€

Fish of the moment, leek fondue with turmeric, citrus and beurre blanc - 47€

## GARNISH

Potatoe mousseline - 12€ *Extra truffle* + 12€

Cocotte of seasonal vegetable - 12€



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## MAIN COURSES TO SHARE

600 grammes

Pan seared veal rib, confit celeriac and pan-fried chanterelle mushrooms - 98€

## SWEETS & CHEESES

Cheese plate from Benoit Lemarié - 23€

Caramelized apples in millefeuille, crispy arlettes and vanilla ice cream - 16€

Poached pear "Belle Hélène" style revisited, hazelnut praline ice cream- 18€

Pistachio macaron with fig, pistachio praline ice cream - 17€

Sorbets and Ice Creams - from 4.00€

## SNACKING

From Noon until 10PM

Traditional Niçoise Salad with tuna - 25€

Chicken Caesar Salad - 25€

Gourmet Burger with bacon, lettuce and French fries - 37€

Chicken or Vegetarian Club Sandwich - 28€



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