



NEW YEAR'S EVE

at Château de Fonscolombe

TUESDAY, DECEMBER 31, 2024



Shellfish broth with artichoke
& Kaviari Oscietre caviar

Sole fish stuffed with sea urchin tongue, glazed with a rosé
champagne sabayon & textured fennel

Venison tenderloin with truffled celeriac tagliatelle
& house-made foie gras jus

Valrhona frothy chocolate mousse infused
with vanilla & black truffle Melanosporum

Unique menu 220€ per person



A 2L COLLECTION HOUSE



RELAIS &
CHATEAUX