



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.



We thank you for informing us of any intolerance or allergy at the time of ordering. Information regarding allergens is available upon request.
All our meats are born, raised, and slaughtered in Europe. Net prices, taxes, and service included.

CHÂTEAU DE FONSCOLOMBE



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LE TEMPS EN SUSPENS

Samphire cream, pine nuts and snails from La Motte-d'Aigues with satay



Semi-cooked Gambero Rosso, almond milk, stuffed cherries with turnip infused with verbenas



John Dory confit with black garlic, strawberries and dill, lime sabayon



Flame-browned tomato, Lucca olives in syrup, tomato granita



Round of Summer Venison roasted with vanilla, glazed beans with tarragon, tangy raspberries



Herbaceous broth, honey clouds and Alpine pollen



Like an After Eight, mint textures, soft and crispy Valrhona Grand Cru Chocolate

7 courses: Menu à 185€ - Wine pairing 95€

5 courses : Menu à 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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DE LA FOURCHE A LA FOURCHETTE

Glazed peas with citrus fruits and tonka beans



Flame-browned green treetops, strawberry asparagus velouté, wild garlic broth



Tempura and roasted brocoletti, red onion and basil juice



Flame-browned tomato, Lucca olives in syrup, tomato granita



Artichoke ravioli with marjoram, hazelnut and parmesan, vanilla emulsion



Herbaceous broth, honey clouds and Alpine pollen



Strawberry opalline, iced cheese, pistachio shortbread, lime broth

7 courses: Menu à 150€ - Wine pairing 95€

5 courses: : Menu à 130€ - Wine pairing 75€

Cheese delicacies - 28€

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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 & Orianne au Puy-Sainte-Réparate
Cheeses - Maison Lemarié à Aix-en-Provence
Goat cheese from Saint-Antonin à Jouques
Snails from La Motte d'Aigues
Boulangerie Le Pain de la Terre à Peyrolles en Provence
Chick Peas, Didier Ferreint à Mallemort
Pigeon - Maison Chabert, Marches
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