



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 at Château de Fonscolombe.»

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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HORS DU TEMPS

Butternut, marjoram semoulina with lime, John Dory & butternut seeds
2023 AOP Bandol, Domaine de la Bégude

The black pearl, saté with basil, granny smith apples
2022 AOP Chablis, Domaine William Fèvre

Confit Seabass, artichoke with summer venison,
earlina plum, iodized colonnata bacon
2021 AOP Sancerre, Belle Dame, Domaine Vacheron

Glazed Samphires, embraced by creamy burrata

Duckling in filet, figs, roots chervil & hazelnut
2023 AOP Côtes-du-Rhône, Beatus III, Famille Isabel Ferrando

Cloud with chestnut honey, wild pepper & pear sorbet
2021 AOP Luberon, Le Petit M, Château La Sable

Hazelnut gavotte, roasted pumpkin, ice cream & chestnut mousse
2022 AOP Côtes de Gascogne, n°8 Grand Pavois, Haut Marin

7 courses : Menu at 175€ - Wine pairing at 95€

5 courses : Menu at 155€ - Wine pairing at 75€

Indulge in our artisanal cheese board - 28€

Tasting filtered water "Cryo" still or sparkling 75cl - 6€

"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

Butternut, marjoram semolina with lime & butternut seeds
2021 AOP Luberon, Le Petit M, Château La Sable

Browned tomatoe with freshly vanilla savory
2022 IGP Méditerranée, Viognier, Sainte Fleur, Triennes

Chanterelle in ravioli, tarragon broth with Comté, flavored with white wine from the Domaine
2022 AOP Montlouis-Sur-Loire, Les Choisilles, François Chidaine

Glazed Samphires, embraced by creamy burrata

Beans in colors with rosemary, tangy raspberry, red pepper with harissa
2021 AOP Sancerre, Belle Dame, Domaine Vacheron

Local Peaches served in tartar, Bush cheese foam and its sorbet
2023 AOP Côteaux d'Aix en Provence, Domaine Val de Caire

Orange blossom brioche, roasted fig, fig leaf mousse
NM AOP Champagne Deutz Blanc or Whisky Togouchi 15 years

7 courses : Menu at 145€ - Wine pairing at 95€

5 courses : Menu at 125€ - Wine pairing at 75€

Indulge in our artisanal cheese board - 28€

Tasting filtered water "Cryo" still or sparkling 75cl - 6€

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«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 - Le Château de Fonscolombe
Le Jardin du Paradis - Tristan & Orianne in Puy-Sainte-Réparate
Cheeses - Maison Lemarié in Aix-en-Provence
Bakery - Le Pain de la Terre in Peyrolles
Chickpeas - Didier Ferreint in Mallemort
Olive Oil - Domaine Mas des Bories in Salon-de-Provence
Italian Products - Marco et Angela Aemme à Piemont, Sardaigne
Chocolate - Maison Valrhona in Tain l'Hermitage
Caviar - Maison Kaviari, France