



NEW YEAR'S EVE

at *Château de Fonscolombe*

TUESDAY, DECEMBER 31, 2024

la Table

de l'Orangerie

Vanilla-infused rutabaga & marinated wild board
AOP Champagne, Blanc de Blancs, Jeeper, Michel Reybier

Shellfish broth with artichoke
& Kaviari Oscietre caviar

Sole fish stuffed with sea urchin tongue,
glazed with a rosé champagne sabayon & textured fennel
AOP Champagne, Brut Rosé, Deutz

Venison tenderloin with truffled celeriac tagliatelle
& house-made foie gras jus
AOP Champagne, Blanc de Noirs, Germar Breton

Lychee tartare with champagne & hibiscus sorbet

Valrhona frothy chocolate mousse infused with vanilla
& black truffle Melanosporum
AOP Champagne, Brut Réserve, Billecart Salmon

Unique menu 280€ per person, water included
Champagne-pairing 120€ per person



A 2L COLLECTION HOUSE



RELAIS &
CHATEAUX