



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

Violin zucchini from Provence, garlic cloud, thyme and lemon
2021 AOP Chablis, Domaine William Fèvre

Gambero Rosso, accompanied by crunchy almonds,
seasonal cherries and oscietra caviar
2022 AOP Cassis, Clos Sainte Magdeleine

Lobster and sardine, with crunchy fennel,
delicate "Sensational Growers' Dely" strawberries, and fragrant dill
2020 AOP Hermitage, Chante-Alouette, M. Chapoutier

Glazed sea beans, embraced by creamy burrata
2009 IGP Bouches-du-Rhône, Villa Vineyard

Lamb saddle in a green coat, bed of crispy black chickpeas
2017 AOP Bandol, La Brûlade, Domaine de La Bégude

Freshness Burst, tarragon sorbet in a ginger cloud
2022 AOP Côtes de Gascogne, N°7 Vénus, Haut Marin

Wild strawberries and pistachio ice cream, chilled touch of confit olive
NM AOP Champagne, Rosé Préstige, Premier Cru, Duval-Leroy

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

Violin zucchini from Provence, garlic cloud, thyme and lemon
2021 AOP Chablis, Domaine William Fèvre

Browned tomatoe with freshly vanilla savory
2021 AOP Ventoux, Infiniment Blanc, Domaine Alloïs

Glazed carrot, revealing its vibrant carotene, infused with laurel leaf
2020 AOP Luberon, Les Hautes Collines, Château La Verrerie

Glazed sea beans, embraced by creamy burrata
2009 IGP Bouches-du-Rhône, Villa Vineyard

Beans in colors with rosemary, tangy raspberry, red pepper with harissa
2022 IGP Cassis, Clos Sainte Magdeleine

Vanilla-infused rhubarb, served with a refreshing thyme ice cream
2022 AOP Côtes de Gascogne, N°7 Vénus, Haut Marin

Cherry and 70% Tuma Yellow chocolate, amaretto ice cream
NM AOP Champagne, Rosé Préstige, Premier Cru, Duval-Leroy

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

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

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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.»

Le Jardin du Paradis, Tristan & Orianne in Puy-Sainte-Réparate
Fromages - Maison Lemarié in Aix-en-Provence
Chèvrerie Saint-Antonin in Jouques
Boulangerie Les Bonnes Saveurs in Puy-Sainte-Réparate
Pois chiche, Didier Ferreint in Mallemort
Huile d'Olive - Domaine Mas des Bories in Salon-de-Provence
Produits Italiens - Marco et Angela Aemme à Piemont, Sardaigne
Chocolat - Maison Valrhona
Caviar - Maison Kaviari