



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

Violin zucchini from Provence, garlic cloud, thyme and lemon
2021 AOP Luberon, Le Petit M, Château La Sable

Gambero Rosso, accompanied by crunchy almonds,
raspberries filled with turnip and Oscietra caviar
2023 IGP Méditerranée, Cadet de la Bégude, Domaine de la Bégude

Confit Seabass, artichoke with summer venison,
earlina plum, iodized colonnata bacon
2023 AOP Ventoux, Terre d'Ailleuls, Domaine Allois

Glazed Samphires, embraced by creamy burrata

Lamb saddle in a green coat, bed of crispy black chickpeas
2018 AOP Hermitage, Monier de la Sizeranne, M Chapoutier

Freshness Burst, tarragon sorbet in a ginger cloud
2022 IGP Vaucluse, Echo Chardonnay, La Bastide du Claux, Sylvain Morey

Poached Apricot from Provence, hay cream, rosemary chocolate
2022 AOP Vouvray, Le Mont, Domaine Huet

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

Carrot revealing its vibrant carotene, infused with lime
2023 AOP Côteaux d'Aix en Provence, Béatines, Les Béates

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

Butter Zucchini with goat cheese from Ventoux, ginger and pines, crispy flower
2022 AOP Montlouis-Sur-Loire, Les Choisilles, François Chidaine

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

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€

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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