



LES FONDRES

RESTAURANT GASTRONOMIQUE

SIGNATURE MENU

Artichoke from « La ferme de Tauziet »
in various preparations, creamy with Pineau des Charentes,
vinegary miso sabayon



Daumeray AOP Poultry
cooked on the breast and poached in hay, celeriac,
vegetal jus



*Selection of cheese from
« Le Temps d'un Fromage »



Monochrome rice
ganache and miso reduction, sake and crispy tuile

**Additional charge: 18€*

Menu in 3 courses: 80€

Wine pairing: 45€



Selected menu will be served for all guests at the table

*Vegetarian menu available upon request
except the prestige menu*

An initiation to local flavor through three menus crafted by
Mathis Debize and Alexandre Mornet



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DEGUSTATION MENU

Egg from « Délices du potager »
broccoli taboule with tarragon and smoked sturgeon
zabaglione with sturia caviar



Fish auction stone bass
early vegetables, candied potato with spijack tuna
white butter sauce with smoked fish roe



Pigeon from Pompaire
roasted, beetroot purée and hibiscus, red berry,
smocked mustard jus



*Selection of cheese from
« Le Temps d'un Fromage »



Manjari Chocolate
mousse and ice cream, everlasting flower infusion

**Additional charge: 18€*

Menu in 4 courses: 110€

Wine pairing: 65€



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PRESTIGE MENU

Artichoke from « La ferme de Tauziet »
in various preparations creamy with Pineau des Charentes,
vinegary miso sabayon



Trout from Gensac la Pallue
in gravlax, watercress coulis, touch of horseradish,
saké raw cream



Dublin bay prawn raviole from Brittany
celeriac and seaweed compoté, wild garlic
creamy jus



Fish auction stone bass
early vegetables, candied potato with spijack tuna
white butter sauce with smoked fish roe



Charolais Beef filet
smoked, potato and candied onion & tonka bean jus



*Cheese selection from
« Le Temps d'un Fromage »



Citrus variations
infused Mexican vanilla, citron and Buddha's hand

**Additional charge: 18€*

Menu in 6 courses: 160€

Wine Pairing: 95€