
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 » *
or
Our special revisited goat cheese*

*

French toast
toasted ice cream, pineau and caramel, yeast pastry cream

*Additional charge: 18€ / 21€

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 flavors through three
menus crafted by **Mathis Debize** and
Alexandre Mornet*



LES FONDRES
RESTAURANT GASTRONOMIQUE

DEGUSTATION

MENU

Egg from « Délices du potager »
broccoli tabbouleh
with tarragon and smoked esturgeon,
Sturia caviar sabayon

*

Fish auction turbot
cooked in nori leaf, zucchini declinaison,
skipjack praliné, marjoram jus

*

Duckling from Périgord
roasted, carrots candied in ginger oil,
agrum pickles and spinach,
brown jus and soft spices

*

Selection of cheese from
« Le Temps d'un Fromage » *
or
Our special revisited gost cheese*

*

Manjari Chocolate
mousse and ice cream, everlasting flower infusion,
cognac XO

*Additional charge: 18€ / 21€

Menu in 4 courses: 110€

Wine pairing: 65€



LES FONDRES
RESTAURANT GASTRONOMIQUE

PRESTIGE MENU

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

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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

*

Blue lobster from Brittany
candied in camomile butter,
daïkon radish and peach,
bisque linked with poultry jus

*

Beef filet from Limousin
roasted, potatoes and seaweed roll,
crispy shallots, red wine jus

*

Selection of cheese from
« Le Temps d'un Fromage » *
Or
Our special revisited goat cheese

*

Quince from Charentes
in sugar crust and candied, raspberry,
torrified vanilla

*Additional charge: 18€ / 21€

Menu in 6 courses: 160€

Wine Pairing: 95€



LES FOUDES
RESTAURANT GASTRONOMIQUE